



360 Biscuit Crusted Chicken Pot Pie

Category: Lunch Entree

Serves: 40 (1 serving)

HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
Egg, may contain egg, may contain Soy, Milk, Soy, Wheat	None	None

PICKLIST
26 1/3 cups of Biscuit Mix, Buttermilk, 65 1.5 ounce portions of Chicken Strips, Unbreaded, Frozen (USDA), 10 1/2 cup s of Corn, Frozen (USDA), 1 5# Carton of Eggs, Fresh, 8 half pints of Milk, White 1% Lowfat (Darigold), 10 1/2 cup s of Peas, Frozen (USDA), 1 18 oz cont of Pepper, Black, 1 Teaspoon of Salt, Table, 26 50 oz cans of Soup, Cream of Chicken

#	INGREDIENTS	INSTRUCTIONS
1	5 x Pound of Chicken Strips, Unbreaded, Frozen (USDA)	Preheat oven to 350. Chop chicken strips into cubes.
2	5 x Cup of Corn, Frozen (USDA) 5 x Cup of Peas, Frozen (USDA) 13 x Cup of Soup, Cream of Chicken 2 1/2 x Teaspoon of SaltFree 17, Seasoning	Combine vegetables, cubed chicken, soup, seasoning and 2.5 cups milk. Divide evenly between 2 2"deep sheet pans.
3	7 1/2 x half pint of Milk, White 1% Lowfat (Darigold) 40 x Ounce of Biscuit Mix, Buttermilk 10 x 1 each of Eggs, Fresh	In a separate bowl, combine biscuit mix (should be 10 cups) with remaining 5 C milk and 10 eggs. Stir to combine and pour over chicken mixture (divide evenly between the 2 pans) Bake uncovered for 30 minutes or until lightly browned. Each pan makes 20 3"x4" servings
4	1 x Dash of Salt, Table 1/4 x Teaspoon of Pepper, Black	

NOTES

NUTRIENT	1 SERVING
Calories	372.8794 kcals
Saturated Fat	4.8592 g
Sodium	1181.6614 mg
Total Carbohydrate	38.1964 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
1 serving	2.000 oz Meats/Meat Alternates, 1.000 oz Grains, 1.000 oz Non-Whole Grains (Grains)



361 Peas, Frozen (USDA)

Category: Vegetable

Serves: 5 (Cup)

HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
None	None	None

NUTRIENT	CUP
Calories	124 kcals
Saturated Fat	0 g
Sodium	116 mg
Total Carbohydrate	22 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
Cup	



362 Corn, Frozen (USDA)

Category: Vegetable

Serves: 5 (Cup)

HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
None	None	None

NUTRIENT	CUP
Calories	134 kcals
Saturated Fat	0 g
Sodium	2 mg
Total Carbohydrate	32 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
Cup	



990073 Milk, White 1%

Category: Milk

Serves: 8 (half pint)

HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
Milk	None	None

#	INGREDIENTS	INSTRUCTIONS
1	8 x half pint of Milk, White 1% Lowfat (Darigold)	

NOTES
FBG - 1 (8 oz) carton milk = 1 cup MILK

NUTRIENT	HALF PINT
Calories	109.9999 kcals
Saturated Fat	1.5 g
Sodium	129.9999 mg
Total Carbohydrate	12.9999 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
half pint	