



## Chicken or Turkey Pot Pie - USDA Recipe for CACFP

**Makes:** 25 or 50 Servings

Chicken Pot Pie – Diced chicken or turkey combined with vegetables in a cream sauce, then topped with a whole grain biscuit and baked.



Ingredients	25 Servings		50 Servings	
	Weight	Measure	Weight	Measure
Frozen, cooked diced chicken, thawed 1/2" pieces	3 lb 3 oz	2 qt 3 cups	6 lb 6 oz	1 gal 1 qt 2 cups
Frozen, cooked diced turkey, thawed 1/2" pieces	3 lb 3 oz	2 qt 3 cups	6 lb 6 oz	1 gal 1 qt 2 cups
Frozen peas and carrots	1 lb 12 oz	1 qt 1 2/3 cups	3 lb 8 oz	2 qt 3 1/3 cups
Canned low-sodium peas and carrots, drained, rinsed	1 lb 12 oz	1 qt 1 2/3 cups	3 lb 8 oz	2 qt 3 1/3 cups
Margarine, trans fat-free	4 oz	1/2 cup	8 oz	1 cup
*Fresh celery, diced 1/4"	10 oz	2 cups	1 lb 4 oz	1 qt
*Fresh onions, diced 1/4"	10 oz	2 cups	1 lb 4 oz	1 qt
Whole-wheat flour	5 oz	1 1/4 cups	10 oz	2 1/2 cups
Low-sodium chicken broth		3 1/2 cups		1 qt 3 cups
Half and half, fat-free		1 qt		2 qt
Ground black pepper		3/4 tsp		1 1/2 tsp
Poultry seasoning		3/4 tsp		1 1/2 tsp
Salt		1 tsp		2 tsp
Whole-wheat flour	1 lb 1 oz	1 qt	2 lb 2 oz	2 qt
baking powder		1 Tbsp 1 tsp		2 Tbsp 2 tsp
Baking soda		1/2 tsp		1 tsp
Canola oil	3 oz	1/4 cup 2 Tbsp	6 oz	3/4 cup
Yogurt, plain, low-fat	1 lb	2 cups	2 lb	1 qt

### Directions

1. Filling: Place 3 lb 3 oz (2 qt 3 cups) chicken in a steam table pan (12" x 20" x 2 1/2"). For 25 servings, use 1 pan. For 50 servings, use 2 pans.
2. Add peas and carrots to each steam table pan. Spread evenly. For frozen vegetables, add 1 lb 12 oz (1 qt 1 2/3 cups) per steam table pan.
3. If using canned peas and carrots, add 1 lb 12 oz (1 qt 1 2/3 cups) per steam table pan.
4. Melt margarine in a large stock pot over medium heat. Add celery, onion, and flour. Cook for 3 minutes. Flour will begin to turn light brown in color. Stir often.

5. Slowly stir in broth, half and half, pepper, and poultry seasoning. Stir often until mixture becomes slightly thickened for 10 minutes.
6. Pour approximately 2 qt 1 cup gravy mixture over chicken and vegetables in each steam table pan. Gravy mixture will thicken in step 10. Stir gently. Set aside for step 9.
7. Drop biscuits: Combine salt, flour, baking powder, and baking soda in a large bowl.
8. Add oil and yogurt. Stir well until dough forms.
9. Using a No. 1 scoop (1/8 cup), place drop biscuits on top of chicken mixture. Leave about 1/2" - 1" space between each biscuit. Portion 25 biscuits per steam table pan.
10. Bake: Conventional oven: 450 °F for 30 minutes. Convection oven: 400 °F for 20 minutes.
11. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
12. Critical Control Point: Hold for hot service at 140 °F or higher.
13. Portion with No. 6 scoop (2/3 cup).

## Notes

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Cooking Process #2: Same Day Service

### Serving

NSLP/SBP Crediting Information: 1 portion (2/3 cup) provides 2 oz equivalent meat/meat alternate, 1/8 cup starchy, 1/8 cup additional vegetable, and 1 1/2 oz equivalent grains.

CACFP Crediting Information: 1 portion (2/3 cup) provides 2 oz meat/meat alternate, 1/4 cup vegetable, and 1 1/2 serving grains.

## My Notes

**Source:** USDA Standardized Recipe Project

## Nutrition Information

Nutrients	Amount
Calories	281
Total Fat	10 g
Saturated Fat	2 g
Cholesterol	41 mg
Sodium	410 mg
Total Carbohydrate	28 g
Dietary Fiber	4 g
Total Sugars	5 g
Added Sugars included	N/A
Protein	19 g
Vitamin D	0 IU
Calcium	98 mg
Iron	0 mg
Potassium	265 mg
N/A - data is not available	

### Marketing Guide

Foods as Purchased for	25 Servings	50 Servings
Mature onions	12 oz	1 lb 8 oz
Celery	12 oz	1 lb 8 oz

### Meal Components

#### Vegetables

Starchy 1/8 cup

Other 1/8 cup

Grains 1 1/2 ounces

Meat / Meat Alternate 2 ounces

[For more information on meal components and crediting, please visit the Food Buying Guide for Child Nutrition Programs.](#)