

Chicken Pot Pie - CACFP

General Information

Recipe #	Category	Source
1993916	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Butter, without salt	3 oz.	
Wheat flour, white, all-purpose, enriched, bleached	¾ c.	
Soup, chicken broth or bouillon, dry	1 tbsp.	
Milk, White, 1%, Low Fat, Gallon, Hiland Dairy, 13200	1 pt., ½ c., 2 tbsp., 1 ¾ tsp.	
Spices, poultry seasoning	1 ½ tsp.	
Spices, pepper, black	½ tsp. ground	
Spices, onion powder	1 tbsp.	
Salt, table	½ tsp.	
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	2 lbs., 2 oz.	
Peas and carrots, frozen, unprepared	2 lbs., 2 oz.	
Biscuit, Dough, Whole Grain-Rich, 216/2.51oz, 33.88#, 2.25WG, Pillsbury, 132267000	12 ½ biscuit	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. In a pot, melt butter. Add flour, whisk and cook for 2-3 minutes.
2. Add chicken base, milk, poultry seasoning, salt, pepper, and onion powder. Reduce heat to medium. Cook uncovered, stirring frequently until thickened 12-15 minutes.
3. Add chicken, peas, and carrots. Cook over medium heat for 5-10 minutes until the internal temperature reaches 165 degrees F.
4. Lay out biscuits on a sheet tray or an 18x13 inch baking pan lined with parchment paper. Bake at 350 degrees for 12-15 minutes or per instructions on the box.
5. To serve: portion 3oz of filling into trays and top with 1/2 biscuit.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.



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Serving Size	Yield
3 oz	25.00

Nutrition Facts

Serving Size 3 oz (145 gm)

Amount Per Serving	
Calories	231.210

		% Daily Value*
Total Fat	9.624 gm	14.806%
Saturated Fat	4.387 gm	21.934%
Trans Fat	0.000* gm	
Cholesterol	31.891 mg	10.63%
Sodium	345.513 mg	14.396%
Total Carbohydrate	23.152 gm	7.717%
Dietary Fiber	2.478 gm	9.911%
Total Sugars	2.745* gm	

Includes 1.000 gm of Added Sugars		
Protein	13.883 gm	27.765%

Vitamin A	206.538* mcg RAE	22.949%
Vitamin C	4.399* mg	7.332%
Vitamin D	0.319 mcg	1.596%
Calcium	105.663 mg	10.566%
Iron	2.104 mg	11.69%
Potassium	524.126 mg	11.152%

Saturated Fat % of Calories	17.076 %
Added Sugar % of Calories	1.730 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

Dates

Last Updated	Created
01-06-2026	10-16-2025

Whole Grain-Rich	1 oz
Other Vegetables	0.25 cups

Added Sugar Limitations ⓘ

Not applicable.

Vendors

General Mills 🇺🇸
Hiland Dairy Foods 🇺🇸
Tyson Foods, Inc. 🇺🇸

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