

Chicken Pot Pie - NSLP

General Information

Recipe #	Category	Source
1993917	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Butter, without salt	1 lbs., 8 oz.	
Wheat flour, white, all-purpose, enriched, bleached	1 qt., 1 pt.	
Soup, chicken broth or bouillon, dry	½ c.	
Milk, White, 1%, Low Fat, Gallon, Hiland Dairy, 13200	1 gal., 1 qt., 1 ¼ c., 1 tbsp., ⅔ tsp.	
Spices, poultry seasoning	¼ c.	
Spices, pepper, black	1 tbsp., 1 tsp. ground	
Spices, onion powder	½ c.	
Salt, table	1 tbsp., 1 tsp.	
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	17 lbs.	
Peas and carrots, frozen, unprepared	17 lbs.	
Biscuit, Dough, Whole Grain-Rich, 216/2.51oz, 33.88#, 2.25WG, Pillsbury, 132267000	100 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 3/4 cup of filling into trays and top with 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
0.75 Cup	100.00

Nutrition Facts

Serving Size 0.75 Cup (290 gm)		
Amount Per Serving		
Calories		462.460
		% Daily Value*
Total Fat	19.249 gm	29.613%
Saturated Fat	8.774 gm	43.872%
Trans Fat	0.000* gm	
Cholesterol	63.788 mg	21.263%
Sodium	691.075 mg	28.795%
Total Carbohydrate	46.307 gm	15.436%
Dietary Fiber	4.955 gm	19.822%
Total Sugars	5.495* gm	
Includes 2.000 gm of Added Sugars		
Protein	27.768 gm	55.537%
Vitamin A	413.077* mcg RAE	45.897%
Vitamin C	8.798* mg	14.663%
Vitamin D	0.640 mcg	3.198%
Calcium	211.425 mg	21.143%
Iron	4.209 mg	23.381%
Potassium	1048.399 mg	22.306%
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	2 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
10-16-2025	10-16-2025

Whole Grain-Rich	2.25 oz
Other Vegetables	0.5 cups

Added Sugar Limitations ⓘ

Not applicable.

Vendors

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

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