Chicken Pot Pie w/st - Chicken Pot Pie w/ Chix Strips

Recipe:	R-0	820	HACCP Process:	Same Day Servic	е				
# of Servings:		0.00	Serving Size:		each	Source:	LOCAL		
Grams Per Serving: 2		5.85	Fat Change %:		0.00	Moisture Change %:	0.00		
Cost Per Serving: 0.00 ***		*** Incomplete Cost Per Serving ***							
Inventory Item Code	Ingredients		Measu			Directions			
	Bread, Biscuit, Mary B's		100 EA	100 EACH		lined sheet pan. Bake for 18-20	 Cook biscuits in preheated 350° oven on lined sheet pan. Bake for 18-20 minutes. Lightly brush melted margarine over biscuits. 		
Gravy Mix, Poultry		4 PAC	4 PACKAGE		least 24 hours b Mix gravy per di Mix gravy, soup Pour into spraye	 Thaw chicken in cooler at 41° or below for at least 24 hours before preparation. Mix gravy per directions on package! Mix gravy, soup and chicken together. Pour into sprayed (with non-stick spray) 4 2" steamtable pans. 			
	Soup, Cream of Chicken		1 CAN						
	Chicken Strips, Cooked, Frz, USDA					•	nixed veggies to each pan. ombine all ingredients.		
						•	ed 400° oven for 20 to 25 internal temperature reaches		
						Portion mixture oz. bowl. Top with hot bis	with 8 oz spoodle into a 12 cuit.		
						5. Hold in warmer time.	at 145° or higher until serving		
						6. Leftovers: DISC	CARD		
Vegetables, Mixed, Frozen			14 LB			(No Directions)			

Production Notes:

Count, take temp and record on production record at the end of the day. DISCARD ANY LEFTOVERS. Serve one bowl of chicken pot pie for 2 grains, 2 meat/meat alternates and .25 veggies. Serving Notes:

Nutrients Per Se	erving:									
Calories	396.252	Trans Fat (gm)	0.000	Iron (mg)	2.326*					
Protein (gm)	19.137	Chol (mg)	48.282	Calc (mg)	74.598*					
Carb (gm)	45.488	Vit A (IU)	2613.758*	Sodium (mg)	1035.885					
Tot Fat (gm)	13.743	VitC (mg)	6.569*	Fiber (gm)	2.808					
Sat Fat (gm)	7.192			Sugars (gm)	7.382					
Noto: * moans nutriont data is missing or not available										

Note: * means nutrient data is missing or not available.

----- Vegetables (Cups) -----|----------| Fruit (Cups) Red/Orange Beans/Peas 0.250 Dark Green Starchy Other Whole Grain- Rich (Oz. Eq.) Enriched Grain (Oz. Eq.) 2.000 Meat/Alt (Oz. Eq.) 2.000 Fluid Milk (Cups)

Milk, Wheat, Soybeans, SULFITES