

# Chicken Pot Pie

Recipe:	R-1010	HACCP Process:			
# of Servings:	12.00	Serving Size:	1 Cup	Source:	Local
Grams Per Serving:	434.22	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	1.60				

Inventory Item Code	Ingredients	Measurements	Directions
			<p>Preheat the oven to 350°F.</p> <p>Saute onions in butter in a large pot.</p> <p>After sauteing the onions, place chicken, vegetables, cream of chicken soup, broth and pepper in the large pot with the onions. Bring mixture to a boil, stirring occasionally. Once boiling pour into a 9 x 13" baking pan.</p> <p>Arrange the biscuits evenly on top of the chicken mixture.</p> <p>Bake until the biscuits are golden brown and cooked through, about 30 minutes.</p>
	Soup, Cream of Chicken	1 - CAN	
	Onion	½ MEDIUM ONION	
	Butter	1 TBSP	
	Chicken Broth	1.5 CUP	
	Spices, Black Pepper, Coarse Ground	1 TSP	
	Biscuit Dough, Round, Handi-Split, Frozen	8 FROZEN BISCUITS	
	Vegetables Mixed Canned	1 - 28 OZ CAN, DRAINED	
	Deli Rotisserie Chicken	1 CHICKEN MEAT REMOVED	

## Notes:

Serving Notes: Serve each product by 1 entire biscuit and filling with the biscuit.

Nutrients Per Serving:		( per 1 Cup )			
Calories	351.205	Trans Fat (gm)	0.000*	Iron (mg)	2.564*
Protein (gm)	11.270	Chol (mg)	24.151*	Calc (mg)	136.772*
Carb (gm)	38.869	Vit A (IU)	3745.619*	Sodium (mg)	1602.135
Tot Fat (gm)	12.538	Vit C (mg)	3.367*	Fiber (gm)	1.999*
Sat Fat (gm)	7.263*			Sugars (gm)	6.045*

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

