

Bye Bye American Pot Pie

Makes: 6 Servings

Ingredients

1 1/2 cups Chicken meat, pulled cooked
1/2 cup Squash, hubbard (diced)
1 tablespoon Margarine, solids
1/4 cup Celery, fresh-chopped fine
1/4 cup Onion, yellow-chopped
2 cups Gravy mix, poultry flavor
1 cup water, hot
dash Pepper, black, ground
1 teaspoon poultry seasoning
20 ounces Potato, sweet tater nugget
1/4 cup Carrots, frozen cut



Directions

1. Wash hands before handling food and after any interruption that may contaminate hands. Wash, rinse, and sanitize all equipment and utensils before and after use.
2. Pre-Prep: Thaw chicken overnight in cooler. CCP all cold foods must be maintained at 41°F or below and must be disposed of if in the temperature zone (41°F or above for more than 2 hours). Prepare a 13"x9" pan with cooking spray.
3. Prepare chicken gravy according to manufacturer's instructions.
4. Saute squash and carrots in margarine for 8 minutes. Then add in onions and celery; continue to cook until lightly brown.
5. In a large mixing bowl, combine gravy with chicken, celery, onions, carrots and squash. Stir in the poultry seasoning and black pepper.

6. Pour the mixture into prepared pan. Top pan with sweet potato taters. CCP; Bake for 30-45 minutes or until a temperature of 165°F is reached.
7. CCP; maintain product 140°F or above no longer than 4 hours. CCP; Cool: Product must reach 140° to 70°F within 2 hours and 70°F to 41°F within 4 hours, not to exceed a total of 6 hours. CCP: reheat product to an internal temperature 165°F or above held 15 seconds within 2 hours- one time only.