

# Bye Bye American Pot Pie

**Makes:** 50 servings

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Ingredients	Weight	Measure
Chicken meat, pulled cooked	6 1/2 lb	
Squash, hubbard (diced)	2 lb	
Margarine, solids	8 oz	
Celery, fresh, chopped fine	1 1/2 lb	
Onion, yellow, chopped	1 1/2 lb	
Gravy mix, poultry flavor	22 oz	
Water, hot		1 gal
Pepper, black ground		1 1/2 tsp
Poultry seasoning		1 1/2 tsp
Potato, sweet tater nugget	10 lb	
Carrots, frozen cut	2 lb	



## 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). For 50 servings prepare 2-

2"x12"x20" hotel pans 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 approximately half of the mixture into each prepared pan. Top each pan with 5 pounds of sweet potato taters. CCP; Cook to an internal temperature of 165°F or above held 15 seconds or longer.

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 7-°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.