

ultimate turkey pot pie



Serving Suggestion



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portion size:
1 serving

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Pie Crust					<ol style="list-style-type: none"> Combine flour, sugar, and salt in large bowl. Cut shortening into flour mixture until it is the size of small peas. Add water and mix until moistened. Divide into balls, 1 ball per pan, wrap in film wrap, and refrigerate for at least 1-2 hours. * For best results, make dough ahead and refrigerate overnight. Use 2 (48 servings) or 4 (96 servings) 12" x 20" x 2.5" pans. Pour 1 bag of turkey and gravy into each pan. Add 1 qt. of potatoes, 2 c. carrots, and 1 ½ c. onions to each pan. Sprinkle each pan with 1 tbsp. curry powder and 1 tsp. black pepper. Stir mixture to combine all ingredients.
Whole wheat flour		3 lbs. 12 oz.		7 lbs. 8 oz.	
Sugar, granulated	½ c. 2 tbsp.		1 ¼ c.		
Salt	1 ¼ tsp.		2 ½ tsp.		
Shortening, all vegetable	1 qt. 1 c.		2 qt. 2 c.		
Water, cold	3 c.		1 qt. 2 c.		
Turkey & Gravy W/D FC, #2847-28, thawed	2 bags	14 lbs.	4 bags	28 lbs	
Potatoes, diced	2 qt.		1 gal.		
Carrots, shredded	1 qt.		2 qt.		
Onions, diced or chopped	3 c.		1 qt. 2 c.		
Curry powder	2 tbsp.		¼ c.		
Black pepper, ground	2 tsp.		1 tbsp. 1 tsp.		

• 1 serving provides 2 oz. meat/meat alternate,
1 serving bread grain and ¼ cup of vegetables.

For preparation by a food preparation establishment only,
according to the food code or equivalent.

Nutrients Per Serving

Calories	406 cal	Trans Fat	0 g	Carbohydrates	32.87 g
Fat	21.77 g	Cholesterol	61.60 mg	Dietary Fiber	4.50 g
Saturated Fat	5.96 g	Sodium	555.55 mg	Protein	21.66 g