



RECIPE NAME: Harvest Pot Pie

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: 1 cup	
Serving Utensil: 8 fl. Oz spoodle	
Servings per Pan:	

Recipe Adapted From:
 Uxbridge Public Schools
 and
 Westfield Public Schools



Ingredients	Weight	Measure	Procedure
Garlic, Raw Onions, Raw Carrots, Raw Oil, Vegetable Flour, Whole Wheat Beef Crumbles (Advanced Pierre Tyson WI Pro C418) Broth, Beef Corn, Sweet, Yellow, Canned, No Salt, Drained Potatoes, Red, Raw, Unpeeled Garlic, Granulated Milk, Fat Free Butter, Without Salt Salt Pepper, Black, Ground Parsley, Raw, Chopped	7 ½ lb 12 lb 1 ½ oz	2 Tbsp ½ lb, chopped 3 cups, chopped ½ cup ½ cup 2 qt 1 #10 can 1 qt ½ cup ½ Tbsp ½ Tbsp 2 Tbsp	<ol style="list-style-type: none"> Sauté chopped onions, garlic, and carrots in oil for 15 minutes, or until the onions begin to brown. Add the flour and stir over medium heat for 5 minutes. Take care not to burn, but flour should be brown. Add broth gradually. Add seasonings and beef, and simmer for 30 minutes. Divide meat mixture between two, 2 -inch hotel pans. Drain corn, divide and spread between the pans. Simmer potatoes in a large pot until potatoes are fork tender, about 30 minutes. Heat milk to a near boil, do not boil. Add butter, granulated garlic, salt, and pepper to the milk. Drain potatoes and place into large bowl. Whisk the hot milk mixture into the potatoes at the slowest speed, gradually increasing the speed until smooth. Spread mashed potatoes over the meat and vegetable mixture. Bake at 350°F until pans are heated through and the internal temperature reaches 160°F.
Total Yield:		Number of Pans: 2	
Weight:	Measure (volume):	Pan Size: 2-inch hotel pans	
CCP: Hot hold for service at 135°F or higher			

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/Meat Alternate	2.0 oz eq.					
Vegetable Subgroups total:	DG	B/P	R/O	S	O	
				¾ c.		
Fruits						
Grains						
Calories:	276					
Saturated Fat (g):	4.09 g					
Sodium (mg):	514.46 mg					