



Chicken Pot Pie, Gravy & Cranberry Sauce



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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	#24 Scoop (40 gm)	200 gm (7.1 oz)
PE Chicken (PE#21735)	#20 Scoop (50 gm)	250 gm (8.8 oz)
PE Carrot (PE#21734)	2 Tbsp (30 ml)	150 gm (5.3 oz)
PE Green Pea (PE#21738)	2 Tbsp (30 ml)	150 gm (5.3 oz)
Chicken Gravy	1 fl oz (30 ml)	150 ml (5 fl oz)
Cranberry Sauce (smooth)	15 ml (1 Tbsp)	75 ml (2.5 Fl oz)

1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.



2. Plate the #24 Scoop (40 gm) of whole wheat bread. With the back of the scoop, create a small depression or divot in the centre of the whole wheat bread (pot pie base).



3. Place the #20 Scoop (50 gm) of chicken mousse on top of the bread.
If cold plating, make sure to spread out so the plate cover can fit tight.



4. Using a spoon, evenly cover the chicken mousse with small mounds of 2 Tbsp (30 ml) of carrot and 2 Tbsp (30 ml) of green pea mousse vegetables.



5. Finish the pot pie with 1 fl oz (30 mL) of chicken gravy and 1 Tbsp (15 mL) of smooth cranberry sauce as a condiment. Garnish with spinach mousse for color as desired.



Hot Service - keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F

Alternately: the PE Carrot and PE Green Peas can be replaced with a side portion of Pureed Romano Beans.

