



CHICKEN POT PIE

Warm and flaky Rich's whole grain pizza dough, filled with diced chicken and vegetables

Yield: 1 Pie



INGREDIENTS

1 Unit	5" Whole Grain Rich Proof & Bake Sheeted Pizza Dough, 150 2.5-Oz (#00577)
1 lb	Diced onion
2 lb	diced carrots
1 lb	Diced celery
1 lb	Diced Sweet Potato
1 lb	frozen peas, thawed
1/2 C	Butter, Melted
1 C	Flour
6 C	Low Sodium Chicken Broth (Vegetable Stock for Vegan)
3 C	2% Milk
1 tsp.	Dried basil
1 tsp.	Dried oregano
2 lb	Diced Cooked Chicken Breast

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0° F to -10° F until ready to pan. Remove frozen sheeted doughs from the case and place on a lined sheet pan. Cover the pan with an oiled plastic sheet to prevent drying out of the dough as it thaws at room temperature. Allow doughs to proof until light and puffy (2-3 hrs).
- 2 Prepare the Chicken Pie Filling: Sauté: 1 lb. diced onion, 2 lbs. diced carrots, & 1 lb. diced celery, in 2 Tbsp. olive oil. Add: 1 lb. diced sweet potato & 1 lb. frozen peas, thawed.
- 3 Whisk together to combine: ½ c. melted butter & 1 c. flour. Add: 6 c. low sodium chicken broth, 3 c. 2% milk, 1 tsp. ea. dried basil, & oregano. Cook until thickened over med. heat. Add to the hot vegetables & stir.
- 4 Add 2 lbs. diced cooked chicken breast to the vegetable mixture and scoop 1 cup portions of the hot mixture into individually greased 6" pie tins.
- 5 Carefully place a proofed dough piece over each of the tins of the hot mixture and lightly press the edges to the sides of the pie tins to seal. Cut 3 slits in the top of each to vent.
- 6 Bake at 375°F until the crust is golden brown and the center of the filling reaches 165°F. Approximately 25-35 minutes.

CHEF NOTES

EACH POT PIE PROVIDES 2 OZ. EQ. BREAD, 2 OZ. EQ. MEAT, & 1/4 C. VEGETABLE SERVING FOR USDA CHILD NUTRITION FOOD