

# Turkey Pot Pie

Recipe #R0432/ R0432CO

**Yields: 24 Servings**

**Pro Tip:** Allow pot pie to rest for 15 minutes before service to thicken the gravy

## Gather Ingredients:

#2396 Turkey and Gravy  
#1552 Spice-Black Pepper Ground  
#1550 Spice-Garlic Powder  
#7115 Milk Homo Quart Paper  
#9999 Tap Water  
#2110 Vegetable Mix 4-way  
#2924 Cheese Cheddar Shredded  
#2991 Biscuit Dough WG/ 216

## Equipment Needed:

Vinyl Gloves, 200 or 400 Hotel pans, Measuring Spoons, Measuring Cups/Pitchers, Cotton Gloves, Mixing Spoons, Spatula,

Stock # 4272 Black Bowl w/ Lid 16 oz.

## After You Assemble:

To hold, cover and place in warmer for no more than 40 minutes.

1. 48 hours before service remove bags of turkey and gravy from box and lay flat on sheet pans. Place in refrigerator to defrost overnight.



2. The day before service, mix together 1 bag of turkey & gravy, vegetables, spices, water, and milk. Portion into pans with exactly **24 servings per pan**.



3. Place frozen biscuits, flat side down, in rows of 6 x 4, making sure to space them evenly to mark the serving sizes. Wrap in plastic and store in refrigerator overnight.



4. The day of service, bake uncovered as directed in combi or convection oven.



5. After baking, sprinkle 3.5 oz of shredded cheddar cheese over the biscuits and place in the warmer to melt the cheese.



6. To serve, use a cake turner or spoon to portion the biscuit and filling (8.5 oz total weight) in a black bowl.

