

Dianne's Chicken Stew

RECIPE CARD

INGREDIENTS	QUANTITIES		COST	
	Amount of Servings	8 Servings	Unit	Total
Chicken Breast, cut in 1" cubes, keep below 40 till needed	CCP	3 lbs.		
Mushrooms, rinsed, sliced		2 ½ cups		
Leeks, cleaned, sliced		2 cups		
Carrots, peeled, rinsed, sliced		2 cups		
Red potatoes, rinsed, cut in 1" dice		4 cups		
Celery, rinsed, diced		1 ½ cups		
Fresh tarragon, chopped		3 T.		
Rosemary, ground		¼ t.		
Garlic, chopped		1 T.		
Poultry seasoning		½ t.		
Sherry		¼ cup		
White pepper		½ t.		
Salt		½ t.		
Margarine		5 T.		
Flour		¾ cup		
2% milk, keep below 40 till needed	CCP	1 ¼ cup		
chicken stock, keep below 40 till needed	CCP	2 ¼ cups		
green peas, thawed		1 cup		

Total Cost _____

Per _____

Sanitation Instructions: Wash, rinse, and sanitize all equipment and utensils before and after use. Wash hands before handling food, after handling raw foods, and after any interruption that may contaminate hands. Return all ingredients to refrigerated storage if preparation is interrupted. Verify and record final cooking and hot-holding temperatures using a clean and sanitized thermometer.
 CCP - Critical Control Point

METHOD:

- 1) In med sauce pan combine margarine and flour for roux. Cook for 3 minutes on low heat. Moisten with stock and milk to for sauce.
- 2) Add chicken, vegetables and seasonings to sauce. Bring to a boil and simmer for 15 minutes or until the chicken and vegetables are cooked through.
- 3) Season with salt and pepper. Fold in peas and hold for service above 140 degrees.