



Total Time
50 MIN.

Serving & Size
1 FILLED POCKET

Difficulty
MEDIUM


A convenient and portable version of the classic chicken pot pie made with GoldKistFarms® Diced Chicken and Campbell's® Cream of Chicken Soup.

Yields
50

Nutrition Facts	
Serving Size	1 FILLED POCKET
Amount Per Serving	
Calories 352	
	% Daily Value
Total Fat 6.1g	9%
Saturated Fat 1.1g	6%
Cholesterol 55mg	18%
Sodium 581mg	24%
Total Carbohydrate 50.5g	17%
Dietary Fiber 4.7g	19%
Protein 25.9g	52%
Vitamin A 24%	Vitamin C 12%
Calcium 3%	Iron 18%

INGREDIENTS

	WEIGHT	MEASURE
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GoldKistFarms® Diced Chicken, thawed	136 oz.	33 cups
frozen peas and carrots, thawed	16 oz.	6 1/4 cups
frozen whole kernel corn, thawed	50 oz.	9 1/2 cups
frozen cut green beans, thawed	50 oz.	10 1/2 cups
basil leaves, dried, crushed		4 tsp.
Parmesan cheese, grated		4 tsp.
black pepper, ground		1 tsp.
onion powder		2 1/2 tbsps.
 Campbell's® Healthy Request® Condensed Cream of Chicken Soup, 50 oz ea		1 cans
garlic powder		2 1/2 tbsps.
whole grain pizza dough, individual sheet(s)	135 oz.	6 1/4 ea.
vegetable cooking spray		

TIP

Perfectly paired with any variety of Campbell's® Healthy Request® Condensed Soup.

For a complete reimbursable meal, serve with 8 oz. milk and 1 serving of fruit.

Allow frozen ingredients to thaw at room temperature before mixing.



INSTRUCTIONS

1. In a medium bowl, combine GoldKistFarms[®] Diced Chicken , peas and carrot blend, corn, green beans, basil and Campbell's[®] Cream of Chicken Soup. Mix well. Reserve.
 2. In a small bowl, mix Parmesan cheese, pepper, onion powder, and garlic powder until well blended. Reserve for topping.
 3. On a lightly floured surface, roll out each full pizza dough sheet to 12 ½ x 48-inch and cut into 8- 12 ½ x 6-inch pieces. Roll the ¼ pizza dough sheet to 12 ½ x 12-inch and cut into 2- 12 1/2 x 6- inch pieces (making 50 rectangles total). Cut rectangles in half (hamburger style)making sure to not cut al the way through.
 4. Using (2) #8 scoops, portionabout 1-1/8cup chicken mixture onto half of rectangle pieces. Fold dough and pinch to make a seam. Using a fork, lightly press prongs on edges to create a crinkled design effect.
 5. Lightly spray top of each pocket with canola oil cooking spray andsprinkle with 1/8 teaspoon seasoning mixture. Poke a small hole into top of each pocket to allow steam to vent. Bake at 375°F for 25-30 minutes or until golden brown.
- CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
- CCP: Hold for hot service at 140°F or higher until needed.