



Gardener's Pie

Fall Winter Spring Summer

NUTRITION INFORMATION

SERVING SIZE: 1 piece

Amount per Serving	
Calories	335 kcal
Protein	12.62 g
Carbohydrate	46.05 g
Total Fat	12.04 g
Saturated Fat	5.87 g
Cholesterol	39.55 mg
Vitamin A	2114.92 IU
Vitamin C	4.50 mg
Iron	2.77 mg
Calcium	133.08 mg
Sodium	516.20 mg
Dietary Fiber	6.43 g

EQUIVALENTS: 1 cup provides 1/8 cup other vegetable 1.5 oz equiv WGR grain and 1/8 cup beans/legumes or .5 oz equiv meat/meat alternate (but not both).

Recipe HACCP Process: #2 Same Day Service

“Cooking with local food is a great way to increase support for your food service program. Families love the idea of locally sourced food. It also tastes fresher when it’s in season!”

— LIZ SCHARF

Gardener's Pie • 48 servings (1 cup)

INGREDIENTS	WEIGHT	MEASURE	METHOD
<p>1 Preheat convection oven to 325°F or conventional oven to 350°F. Coat two 2-inch full hotel pans with cooking spray.</p>			
To make the stew:			
Onions or leeks	1 lb 8 oz		2 Trim and peel onions (or trim and peel leeks). Cut into ¼-inch dice.
Carrots	1 lb		3 Trim and peel carrots. Cut into ¼-inch dice.
Celery or celeriac	1 lb		4 Trim celery (or trim and peel celeriac). Cut into ¼-inch dice.
Vegetable oil	4 oz	⅔ cup	5 Heat oil in large stockpot over medium heat. Add onions (or leeks), carrots and celery (or celeriac). Cook, covered, stirring occasionally, until the vegetables are starting to soften, 10 to 12 minutes.
Enriched all-purpose flour	8 oz	1½ cups	6 Sprinkle with 1½ cups flour; stir to coat. Gradually stir in broth. Cook, stirring, until thickened, 10 to 15 minutes. Stir in poultry seasoning, garlic powder and onion powder. Stir in beans, corn, green beans and peas. Divide between the prepared pans.
Low-sodium vegetable broth		1 gal	
Poultry seasoning		¼ cup	
Garlic powder		2 Tbsp	
Onion powder		2 Tbsp	
White beans, canned, rinsed and drained		1 #10 can	
Corn kernels, fresh or frozen		2 cups	
Green beans, fresh or frozen		2 cups	
Peas, frozen		2 cups	
To make the biscuit topping:			
Whole wheat flour	1 lb 12 oz	1½ qt	7 Using the whip attachment on a stand mixer, mix together whole wheat flour, 1 qt plus ½ cup all-purpose flour, sugar, baking powder and salt in a 5-gallon mixing bowl. Add butter and mix in until the size of small peas.
Enriched all-purpose flour	1 lb 4 oz	1 qt + ½ cup	
Granulated sugar		6 Tbsp	
Baking powder		¼ cup	
Kosher salt		2 Tbsp	
Butter, unsalted, cold, cubed	1 lb	2 cups	
Eggs		4 large	
Buttermilk		3 qt	8 Remove whip and replace with paddle. Add eggs and buttermilk. Blend just until all dry ingredients are incorporated. (Do not overmix.) Pour half of the batter over each pan and spread to smooth the top.
9 Bake until the topping is golden brown and the gravy is bubbling at the sides of the pan, 1 to 1¼ hours. Let cool for 15 minutes. Cut each pan into 24 squares.			