

INGREDIENTS	2½ LB BATCH	5 LB BATCH
CMC Buttermilk Biscuit Mix	2½ lb	5 lb
Water	2½ cups (20 oz)	1¼ qts (2 lb 8 oz)
Cheddar Cheese, shredded	2 cups (8 oz)	4 cups (16 oz)
CHICKEN FILLING		
Butter, unsalted	1/4 cup (2 oz)	1/2 cup (4 oz)
Onion, diced	4 cups (20 oz)	8 cups (2 lb 8 oz)
Frozen Mixed Vegetables, thawed	12 cups (3 lb 12 oz)	7 lb 8 oz
Garlic Powder	1 Tbsp	2 Tbsp
Italian Seasoning	1 Tbsp	2 Tbsp
Cream of Mushroom Soup, condensed	5¼ cups (2 lb 13 oz)	10½ cups (5 lb 10 oz)
Milk	2 cups (16 oz)	1 qt (2 lb)
Chicken, cooked and diced	6 cups (2 lb 8 oz)	12 cups (5 lb)

FOR CHICKEN FILLING

1. Melt butter in a saucepan. Sauté onion and vegetables on medium heat for 10 minutes. Add garlic powder and Italian seasoning
2. Pour cream of mushroom soup and milk into the saucepan. Add chicken. Bring to a simmer.
3. Pour into ungreased hotel pan. Scale according to table below.

FOR BISCUIT TOPPING

1. Use a mixer with paddle attachment.
2. Pour water into the mixing bowl. Add Buttermilk Biscuit Mix and cheddar cheese.
3. Blend on low speed* for 30 seconds.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed* for 30 more seconds.
6. Evenly dollop biscuit dough over vegetable mixture using a #30 portion scoop. Scale according to table below.
7. Bake according to the table below:

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Half hotel pan	Biscuit Dough 22 oz Chicken Filling 3 lb 11 oz	350°F 18 - 22 minutes	400°F 22 - 26 minutes	6
Full hotel pan	Biscuit Dough 2 lb 12 oz Chicken Filling 7 lb 7 oz	350°F 22 - 26 minutes	400°F 24 - 28 minutes	3