



Total Time
55 MIN.


Serving & Size
1 SERVING (1-1/2 CUP FILLING, 1 BISCUIT)

Difficulty
DIFFICULT

Yields
12

Nutrition Facts	
Serving Size	1 SERVING (1-1/2 CUP FILLING, 1 BISCUIT)
Amount Per Serving	
Calories 476	
% Daily Value	
Total Fat 21g	32%
Saturated Fat 6.7g	34%
Cholesterol 37mg	12%
Sodium 1986mg	83%
Total Carbohydrate 48.9g	16%
Dietary Fiber 2.3g	9%
Protein 23.9g	48%
Vitamin A 12%	Vitamin C 36%
Calcium 15%	Iron 12%

INGREDIENTS **WEIGHT** **MEASURE**

vegetable oil		2	tblsp.
green and red bell pepper, diced	18 oz.	3 1/2	cups
Vidalia onion, diced	10 oz.	1 3/4	cups
deli honey ham, diced	2 lb.		
cooked potato, diced	24 oz.	9	cups
 Campbell's® Condensed Cream of Mushroom Soup , 50 oz can	50 oz.	1	cans
low fat (1%) milk		1/2	cups
Cheddar cheese, grated	8 oz.	2	cups
fresh parsley		1/4	cups
black pepper, as needed			
biscuit dough, piece(s), 3" (1-1/2 oz each)	18 oz.	12	pcs.



INSTRUCTIONS

1. In large sauté pan heat oil over medium-high heat; add peppers and onions and sauté 4-5 minutes or until tender/crisp.
2. Stir in ham and potatoes and continue to sauté 1 minute.
3. Whisk in **Mushroom Soup** and milk and bring to a boil.
4. Stir in cheese and heat through.
5. Add parsley and pepper. CCP: Hold at 140° F. or higher for service.
6. **For each individual pot pie casserole:**
Ladle 1 ½ cups pot pie mixture into individual 12-oz. oven-to-table dishes. Top each individual-serving dish with 1 uncooked biscuit.
7. **For each half steam table pan:** Portion 1 gallon, 2 cups of pot pie mixture. Spread evenly in pan. Top with 12 uncooked biscuits.
8. **To Serve:** Serve pot pie immediately with fresh cut fruit.