

Halal Chicken Shepherd's Pie & Salad

(Gluten-Free)

This Package Contains:

INGREDIENTS

- Halal ground chicken x 20lbs
- Gravy x 6packs
- Vegetarian brown gravy 2 packs
- Canned mixed vegetable x 10
- Tofu x 5
- Potatoes x 30lbs
- Spring mixed salad x 3lbs
- Salad dressing x 750ml
- Butter x 2 blocks
- Milk x 4L
- Oil
- Salt & pepper

BEVERAGE

- Tea
 - Coffee
- Sugar, coffee cream & milk on site

CONTAINER/OTHERS

- Coffee cups x 50
- Meal containers with lids x 50
- Salad cups with lids x 50
- Meal labels x 50
- Napkins
- Tin foil roll (please return)
- Thermometer (please return)

This Recipe yields: 72 servings

🔪 Halal Chicken Shepherd's Pie x 60

(Halal ground chicken, gravy, mixed vegetables, butter, salt & pepper, potatoes, butter, milk,

🔪 (V) Tofu Shepherd's Pie x 12

(Tofu, vegetarian brown gravy, mixed vegetables, butter, salt & pepper, potatoes, butter, milk)

All plates come with spring mix salad

(Spring mix salad, salad dressing)



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WELCOME TO KSM! PLEASE SUIT UP & GO THROUGH OUR SAFETY GUIDELINES. DON'T FORGET TO TAKE A PICTURE OF YOUR GROUP IN THOSE HAIRNETS, GLOVES, AND OUR GREEN APRONS!

Today's Menu

(72 meals total)

Halal Chicken Shepherd's Pie & Salad (60)

(V) Tofu Shepherd's Pie & Salad (12)

- 3:45 PM Turn on vent hood fan (the switch is located by the main kitchen door, above the light switches)
Preheat ovens to 350 degrees F
Ensure all ingredients on the checklist have been supplied to you
Sanitize work surfaces
Wash hands
- 4:00 PM Cube potatoes leaving skin on if you wish
Boil potatoes in a pot of salted water
- 4:15 PM Begin cooking ground chicken and $\frac{1}{4}$ cup olive oil in a large pot over medium heat
While chicken is cooking, use paper towel to press water out of tofu and crumble
Begin cooking crumbled tofu in a pan over medium heat with 1 tbsp of olive oil for 5-10 minutes
- 4:30 PM Prepare both gravy and vegetarian gravy according to package directions
- 4:45 PM When the potatoes are tender, drain water & begin to heat milk and butter in a small sauce pan over low heat
When the milk and butter mixture is warm and melted add it to the potatoes and mash well, season with salt to taste





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- 5:00 PM Prepare vegetables, set aside 3 cups of mixed vegetables for the vegetarian option
When chicken reaches an internal temperature of 165 degrees F, mix the gravy and remaining vegetables into the meat and reduce to low heat
- 5:15 PM Add the allocated vegetarian vegetables to the tofu along with the vegetarian gravy and reduce heat to low
- 5:30 PM Begin to assemble the shepherd's pie into serving pans; meat mixture on the bottom, topped with mashed potatoes
Assemble the vegetarian shepherd's pie in a separate serving pan; Tofu mixture on the bottom topped with mashed potatoes
Cook uncovered for 30 minutes or until heated through and golden on top
- 6:00 PM Toss spring mix with salad dressing in a large salad bowl
When the shepherds pie is finished cooking, reduce oven temperature to 175 degrees F to keep food warm if needed
- 6:00 PM Work with Kerr Street Volunteer Liaison to set up the serving counter with tongs, serving spoons, plates, cutlery & napkins
The Liaison will work to set up the dining room and prepare the tea and coffee
- 6:15 PM Serve food to clients at the buffet
- 6:40 PM Pack meals to-go in the provided take away containers, label and place in the "Community Meal" fridge in the warehouse
- 7:00 PM Begin cleaning the kitchen, referring to the kitchen cleaning guide for more details
- 8:00 PM Please fill out the feedback survey
Complete and sign the kitchen cleaning guide once all outlined tasks are finished.
Leave signed survey and cleaning guide in the provided kitchen binders
Sign out from the front desk

