

Meals from the Heart

Chicken & Vegan Pot Pie with Biscuits

Servings | 40

Ingredients

6 cans	vegan biscuits (48 total)
≈24 cups	cooked chicken
3 cans	jackfruit, drained
1 1/2 cups	cooking oil
8	onions, peeled and diced
1 head	garlic, peeled and pressed
1 package	sage, minced
1 package	thyme, picked and chopped
8	bay leaves
16	carrots, peeled and sliced
2 heads	celery, washed and sliced
1 quart	oat milk
1 1/2 cups	corn starch
3 quarts	vegetable stock
32 oz.	frozen peas
3 tbsp.	kosher salt
3 tbsp.	black pepper



Directions

- Preheat ovens to 360° F. Prepare biscuits according to package instructions; keep warm when finished.
- Open packages of cooked chicken into a full-sized hotel pan and cut/shred into bite-sized pieces. In a half hotel pan, break apart jackfruit until it resembles shredded meat. Set both aside.
- Add oil to a large pot on high heat. Sauté onions, garlic, sage, and thyme, stirring occasionally, until vegetables have softened and herbs are fragrant, about 10 minutes.
- Add carrots and celery. Sauté until celery is beginning to soften and veggies are fragrant, about 10 minutes.
- In a large bowl, whisk together the oat milk and cornstarch.
- Add the vegetable stock to the pot; cover and bring to a simmer. Once at a simmer, whisk the cornstarch slurry again, stir into the pot, then bring the mixture to a boil while stirring frequently. When the mixture has thickened to a gravy-like consistency, remove it from heat—do not boil too long, as this will thin the sauce out again.
- Stir in the peas, salt, and pepper. Taste for seasoning, and add salt and pepper as necessary.
- Pour just enough of the sauce over the jackfruit to coat; likewise with the chicken. Toss well, then hold warm until service.

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Oregon & Southwest Washington



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Mashed Potatoes

Servings | 30

Ingredients

10 lbs.	gold potatoes
1 lb.	unsalted butter
2 cups	milk
1 - 16 oz. tub	sour cream
3 tbsp.	garlic powder
2 tbsp.	onion powder
2 tbsp.	black pepper
2 tbsp.	kosher salt
1/4 cup	chives, chopped

Directions

- Add all potatoes to a large pot and cover with water (if some potatoes are significantly larger than others, cut in half).
- Cover and bring pot to a boil. As the water heats up, keep an eye on the pot to avoid boiling over. Remove lid when water begins to boil.
- While potatoes are boiling, stir together the butter, milk, sour cream, and seasonings in a small pot on medium heat. Continue to heat, stirring occasionally, until butter is completely melted and mixture is warm.
- Once a fork easily pushes through a larger potato (about 10-12 minutes after boiling), use a large colander to drain the pot. Return potatoes to the pot.
- Using a potato masher, mash the potatoes most of the way, then pour in the dairy mixture and mash/stir until potatoes have a smooth consistency. Taste for salt and add as necessary.
- Transfer mashed potatoes into a half hotel pan, sprinkle with chopped chives, and serve.



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Shopping List

Servings | 40

Please use this grocery list to plan for your meal!
We will supply the following ingredients: oil, flour, butter/margarine, salt, pepper, sugar, baking soda/powder, eggs, vinegar (only apple cider and balsamic) and all of the spices found in your recipe.

1 small package	fresh sage	1 - 16 oz. tub	spring mix
1 small package	fresh thyme	32 oz.	frozen peas
1 small package	fresh chives	1 - 16 oz. tub	sour cream
8	medium yellow onions	1 large bottle	Italian salad dressing
5 lbs.	carrots	6 cans (or 48 total biscuits)	vegan biscuits (Pillsbury Grands, for example—please check label for dairy)
2 heads	celery		
1 head	garlic		
10 lbs.	gold potatoes	3 quarts	vegetable broth
		About 9 lbs.	cooked chicken*

*If you are shopping at Costco, scan this QR code to see a great pre-cooked chicken option—3 packages for this recipe!



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