

# Broccoli Mushroom Cheddar Hand Pie

## \*Overnight Instructions

**NEW TR**



Portion: 1

yield: 24 servings

Ingredients	Serving	Ordering
Bonami raw bagel dough	24 ea.	Primero #1207
Salt	1 tsp	Primero #5809 (Sysco #6040760)
Pepper	½ tsp	Primero #5824 (Sysco #9806415)
Olive Oil	2 tbsp	Primero #3602 (Sysco #5846714)
Broccoli, florets	2 #	Primero #6025 (Daylight #BROPI )
Mushroom	1 #	Primero #6072 (Daylight)
Cheddar, shredded	3 #	Primero #2601 (Sysco #0557074)

### Procedure

1. The day before pull out dough from freezer and place it in a lined sheet pan into the walk in to defrost.
2. Preheat oven steam at 212 F
3. Place broccoli florets onto perforated sheet pans and steam for 4 minutes.
4. When done place into the Blast chiller.
5. Preheat oven to 400 F
6. Lightly toss mushrooms with 1 tbsp olive oil, salt and pepper. Place on sheet pan, and oven roast for 5 minutes at 400°.
7. When done place into the Blast chiller.
8. Stretch thawed bagel dough into 5" round.
9. Place 2 oz. broccoli florets onto top half of bagel dough. Top with 2 Tbsp. roasted mushroom. Top with 2 oz. cheese.
10. Fold bagel dough over, and pinch edge to seal.
11. Place finished pies onto sheet pan and bake at 375° for 8 minutes until golden brown when done lightly brush with 1 tbsp of olive oil.
12. Place into hotel pan and place in warmer till service.