



## **BENGAL PIE**

Seasoned chicken crumbles topped with roasted onion, carrots, peppers & celery layered with creamy roasted cauliflower mashed potato topped with a parmesan smoked provolone blend. Finished with an Indian spiced Bengal Sauce.

*SERVINGS: 16 6 oz servings per half pan*

<b>Ingredients</b>	<b>Amount <u>(16 servings)</u></b>
NAE, Chicken Taco Meat. Tyson® # 19957-0328	2 lb
Bagged mashed potato	4 lb
Roasted cauliflower	3.5 C
Roasted onion	1 C
Roasted green pepper	1 C
Roasted celery	1.5 C
Carrot sliver	¾ C
Land O Lakes® Shredded Mild Cheddar Cheese™ Sauce #41749	¼ C (per layer)
Bengal sauce (follow sub recipe)	2 oz
Olive oil	¼ C

### **DIRECTIONS:**

1. Cut vegetables in strips, cut cauliflower in small florets. Toss in large bowl with olive oil
2. Spray large baking pan for veg. Spread evenly on pan. Roast in oven for 10 minutes at 3500 F
3. Take thawed taco meat and layer evenly in a sprayed pan
4. Layer vegetables on top of meat evenly

5. Layer warm potato over veg. (the warmer the potato, the easier to spread)
6. Sprinkle a layer of the shredded cheese blend
7. Repeat process
8. Bake at 3500 F for 25 minutes and check temp
9. Uncover and place back in the oven for 5 minutes to brown cheese

**TYSON® PRODUCTS USED:**

[NAE, Chicken Taco Meat. Tyson® # 19957-0328](#)

## **BENGAL SAUCE**

*SERVINGS: 2 OZ*

<b>Ingredients</b>	<b>Amount</b>
Water	3 C
Minced garlic	1/8 C
Celery Salt	1 Tbsp
Cumin	1 tsp
Curry	1 tsp
Tomato paste	¼ C

## **DIRECTIONS**

1. Add 1/3rd of total water to all ingredients in a blender or food processor
2. Blend all ingredients thoroughly, leaving no clumps
3. Add the remaining water and bring to a boil. Let simmer for 5 minutes and let cool
4. Reheat sauce before serving

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CN Portion	3 oz.
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	150
Total Fat (g)	7.00
Saturated Fat (g)	2.00
Sodium (mg)	320
Carbs (g)	3
Protein (g)	19

