

# Turkey Corn Chowder

<b>Servings:</b>	48.00
<b>Serving Size:</b>	6.00 Ounce
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Tender all white meat turkey, chunks of potatoes, corn, topped with smoky bacon

## Nutrition Information

<b>Calories</b>	96.10	<b>Protein</b>	9.26g
<b>Fat</b>	2.78g	<b>SaturatedFat</b>	0.70g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	18.70mg
<b>Carbohydrates</b>	9.33g	<b>Fiber</b>	1.63g
<b>Sugar</b>	1.61g	<b>Sodium</b>	370.77mg
<b>Iron</b>	0.45mg	<b>Vitamin C</b>	6.14mg
<b>Vitamin A</b>	83.47IU	<b>Calcium</b>	14.89mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
<b>7 Pound</b>	653171	TURKEY & GRAVY CKD 4-7# JENNO	Thaw
<b>1 Cup</b>	601542	CELERY 10# MI LOCAL	
<b>4 Cup</b>	120490	CORN FZ 30 COMM	
<b>7 1/2 Cup</b>	118583	POTATO DCD 6-10 GFS	
<b>8 Cup</b>		Water	UNPREPARED
<b>2 1/2 Pound</b>	847208	PEPPERS & ONION FLME RSTD 6-2.5	1 bag

## Preparation Instructions

STOVE TOP:

1. Chop Celery.
2. Add celery to a large stock pot and saute until tender.

3. Add onion & peppers, corn, saute for 2 minutes.
4. Drain the liquid from the canned potatoes, then add them to the pot.
5. Stir in the Jennie-O Shredded White Turkey & Gravy.
6. Stir in 8 cups of water and simmer until the temperature reaches 145 F.
7. Top each serving with 1/2 oz. Jennie -O's

OVEN:

1. Chop and saute celery.
2. Add celery to a large roaster pan.
3. Add onion & peppers, corn.
4. Drain the liquid from the canned potatoes, then add them to the roaster pan.
5. Stir in the Jennie-O Shredded White Turkey & Gravy.
6. Stir in 8 cups of water then cover.
7. Place in a 350 F. oven and heat for about 20-30 minutes or until the temperature reaches 145 F.
8. Ladle each 6 oz. serving into a bowl then top each serving with 1/2 oz. Jennie -O's