

Turkey Empanada

Servings:	85.00
Serving Size:	1.00 Each
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Tender chunks of white meat turkey, onions, peppers, potatoes and cheese

Nutrition Information

Calories	171.66	Protein	7.67g
Fat	2.90g	SaturatedFat	1.28g
Trans Fat	0.00g	Cholesterol	13.68mg
Carbohydrates	26.87g	Fiber	3.51g
Sugar	0.54g	Sodium	833.32mg
Iron	0.82mg	Vitamin C	19.52mg
Vitamin A	91.63IU	Calcium	114.26mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
5 19/20 Pound	653171	TURKEY & GRAVY CKD 4-7# JENNO	1 bag
2 10/77 Pound	847208	PEPPERS & ONION FLME RSTD 6-2.5	1 bag
85 Ounce	118583	POTATO DCD 6-10 GFS	1 can
5 Pound	193600	CHEESE BLND MOZZ SHRD FTHR 4-5# PG	1 bag
10 Each	566960	DOUGH BALL PIZZA WGRAIN 12-22Z	cut each 22 oz. dough ball into 8 2.75 oz. pieces.
1 Teaspoon	527971	SEASONING MESQ HRB&FAJITA 22Z TRDE	

Preparation Instructions

1. cut each dough ball into 8 portions.

2. press with a pizza press or roll each one out.
3. in a large bowl mix Jennie-O Shredded Turkey and gravy, onions & peppers, and potatoes.
4. stir in Mesquite seasoning.
5. Using a # 12 scoop, scoop turkey mixture into the each pressed dough then add 1/2 oz. of mozzarella cheese.
6. fold and crimp sides, then place onto a baking pan.
7. bake at 375 F. for about 15 minutes until golden brown and the internal temperature reaches 145F.
8. Hold in a warmer until ready to serve.