

Turkey Corn Chowder

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| Servings: | 48.00 |
| Serving Size: | 6.00 Ounce |
| Meal Type: | Lunch |
| Category: | Entree |
| HACCP Process: | Same Day Service |

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

Nutrition Information

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|----------------------|---------|---------------------|----------|
| Calories | 116.10 | Protein | 10.92g |
| Fat | 4.12g | SaturatedFat | 1.03g |
| Trans Fat | 0.00g | Cholesterol | 25.36mg |
| Carbohydrates | 9.66g | Fiber | 1.63g |
| Sugar | 1.95g | Sodium | 470.77mg |
| Iron | 0.45mg | Vitamin C | 6.14mg |
| Vitamin A | 83.47IU | Calcium | 14.89mg |

Ingredients

| Measurement | DistPart # | Description | Preparation Instructions |
|-------------|------------|------------------------------------|--------------------------|
| 7 Pound | 653171 | TURKEY & GRAVY CKD 4-7# JENNO | Thaw |
| 1 Cup | 601542 | CELERY 10# MI LOCAL | |
| 4 Cup | 120490 | CORN FZ 30 COMM | |
| 7 1/2 Cup | 118583 | POTATO DCD 6-10 GFS | |
| 8 Cup | | Water | UNPREPARED |
| 2 1/2 Pound | 847208 | PEPPERS & ONION FLME RSTD 6-2.5 | 1 bag |
| 48 Slice | 834770 | BACON TKY CKD 12-50CT JENNO | 1 slice each, crumbled |

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