

# K-6 Turkey and Gravy w/Biscuit

<b>Servings:</b>	107.00
<b>Serving Size:</b>	1.00 Serving
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Sliced Turkey with Gravy and Biscuit

## Nutrition Information

<b>Calories</b>	350.70	<b>Protein</b>	20.75g
<b>Fat</b>	13.19g	<b>SaturatedFat</b>	8.26g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	33.50mg
<b>Carbohydrates</b>	36.21g	<b>Fiber</b>	4.51g
<b>Sugar</b>	5.35g	<b>Sodium</b>	883.80mg
<b>Iron</b>	1.98mg	<b>Vitamin C</b>	4.02mg
<b>Vitamin A</b>	1255.41IU	<b>Calcium</b>	150.00mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
<b>448 Ounce</b>	653171	TURKEY & GRAVY CKD 4-7 JENNO	Place Turkey & Gravy frozen/thawed bag in steamer pan and place in steamer for 1 hour & 15 minutes or until internal temperature reaches 140 degrees F.  Remove from steamer and cut open bag and pour turkey gravy into 6" steam table pan
<b>60 Ounce</b>	119458	PEAS & CARROT 12-2.5 GFS	Place Peas & Carrots in steam table pan and heat until temperature reaches 135 degrees F or above for 15 seconds or longer

Measurement	DistPart #	Description	Preparation Instructions
107 Each	631902	BISCUIT WGRAIN EZ SPLIT 120-2Z PILLS	<p>BAKE-For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 6-7 minutes in a convection oven, 375F for 6-8 minutes in a standard</p> <p>reel oven, and 150F for 50-60 minutes in a food warmer. If warming in a microwave, apply 15 seconds of heat for 1 biscuit, 20 seconds of heat for 2 biscuits, 30 seconds of heat for 3 biscuits, 40 seconds of heat for 4 biscuits and 50 seconds of heat for 5 biscuits.</p>

## Preparation Instructions

To Prepare: Mix 1 BAG Turkey and Gravy with 7.5 cups Peas and Carrots (60 oz or 1 1/2 bags). Keep heated to internal temperature of 135 degrees or above.

SERVE: 1 PORTION

Place 1-2 oz biscuit split open on try with 4.16 oz (#8 SCOOP/4 oz ladle) of Turkey, Gravy and pea/carrot mixture.