## K-6 Turkey and Gravy w/Biscuit

Servings:	107.00	
Serving Size:	1.00 Serving	
Meal Type:	Lunch	
Category:	Entree	
HACCP Process:	Same Day Service	
Sliced Turkey with Gravy and Biscuit		

## **Nutrition Information**

Calories	162.18	Protein	18.35g
Fat	4.67g	SaturatedFat	1.42g
Trans Fat	0.00g	Cholesterol	37.01mg
Carbohydrates	9.50g	Fiber	2.52g
Sugar	3.36g	Sodium	489.78mg
Iron	0.94mg	Vitamin C	4.02mg
Vitamin A	1255.41IU	Calcium	0.75mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
495 Ounce	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 degress F.  Remove from steamer and cut open bag and pour turkey gravy into 6" steam table pan
60 Ounce	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
1 Each	521782	BISCUIT WGRAIN MINI FB 1Z 5- 35CT PILL	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 4-5 minutes in a convection oven, 375F for 5-6 minutes in a standard reel oven, and 150F for 44-55 minutes in a food warmer. If warming in a microwave, apply 10 seconds of heat for 1 biscuit, 15 seconds of heat for 2 biscuits, 20 seconds of heat for 3 biscuits, 30 seconds of heat for 4 biscuits and 40 seconds of heat for 5 biscuits.

## **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.