

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	123.94	Protein	12.61g
Fat	3.07g	SaturatedFat	0.94g
Trans Fat	0.00g	Cholesterol	24.26mg
Carbohydrates	8.88g	Fiber	2.52g
Sugar	3.36g	Sodium	330.36mg
Iron	0.82mg	Vitamin C	4.02mg
Vitamin A	1255.41IU	Calcium	0.56mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
270 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 degrees 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	<p>READY_TO_EAT</p> <p>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</p> <p>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.</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.