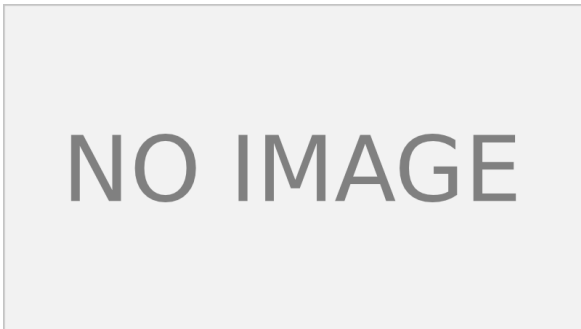


ORIGINAL HOMEMADE TURKEY AND NOODLES WITH PB SANDWICH HALF



Servings:	75.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-50438
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BASE CHIX	1/3 Cup	READY_TO_EAT Prepare this roasted chicken base as directed to add a mild poultry flavor to signature soups and stews to give your operation a competitive edge. It saves on back of house preparation by providing a homestyle flavor without the stock pot.	439606
PASTA NOODL KLUSKI 1/8IN	5 Pound		270385
School White Wheat Sandwich Bread	75 Slice	READY_TO_EAT	12385
Frozen, Ready to cook Grade A turkey roast from breast, thigh meat & skin.	10 Pound	CONVECTION	100125
SALT IODIZED	1 Teaspoon	READY_TO_EAT used to salt food	350732
Cold Water	4 Gallon		0000
PEANUT BUTTER SMOOTH 6-5 COMM	1 Quart 1 Pint 1 Cup (7 Cup)		110780

Preparation Instructions

Cook and cut up turkey; saving the broth. Use broth from Turkey and add water to make 4 gallons. Bring water/broth, chicken base, and cooked turkey to a boil. Add Noodles. Cook until al dente. Yields 1 - 6 inch deep steam table pan full.

Meal Components (SLE)

Amount Per Serving

Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	387.84
Fat	16.91g
SaturatedFat	3.35g
Trans Fat	0.00g
Cholesterol	43.37mg
Sodium	452.37mg
Carbohydrates	40.52g
Fiber	3.56g
Sugar	3.52g
Protein	19.44g
Vitamin A 0.01IU	Vitamin C 0.00mg
Calcium 30.47mg	Iron 1.68mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available