# Turkey



Servings:	1.00	Category:	Entree
Serving Size:	3.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-10775
School:	Central Elementary School		
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
TURKEY RST	3 Ounce		110560

## **Preparation Instructions**

#### BAKE

Thaw several days before cooking. Bake at 400 degrees until internal temp reaches 165 degrees or more.

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving					
Meat	3.000				
Grain	0.000				
Fruit	0.000				
GreenVeg	0.000				

RedVeg

Legumes

OtherVeg

Starch

0.000

0.000

0.000

0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 3.00 Ounce

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Amount Per Serving					
Calories		112.50			
Fat		5.92g			
SaturatedFat		1.97g			
Trans Fat*		0.00g			
Cholesterol		45.39mg			
Sodium		382.89mg			
Carbohydrates		0.00g			
Fiber		0.00g			
Sugar		0.00g			
Protein		15.79g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.00mg		

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

#### Nutrition - Per 100g

Calories		132.28	
Fat		6.96g	
SaturatedFat		2.32g	
Trans Fat*		0.00g	
Cholesterol		53.38mg	
Sodium		450.21mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Sugar		0.00g	
Protein		18.57g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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