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

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Meat	3.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 3.00 Ounce

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

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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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