## Salisbury Steak - 29002



| Servings:     | 25.00                        | Category:      | Entree           |
|---------------|------------------------------|----------------|------------------|
| Serving Size: | 1.00 Serving                 | HACCP Process: | Same Day Service |
| Meal Type:    | Lunch                        | Recipe ID:     | R-31549          |
| School:       | Certification High<br>School |                |                  |

## Ingredients

| Description  | Measurement                    | Prep Instructions                                   | DistPart<br># |
|--|--------------------------------|---|---------------|
| Turkey, ground, 85% lean, 15% fat, pan-broiled crumbles              | 1 Pound 11 Ounce (27<br>Ounce) | (38.4 oz turkey, raw, ground; no more than 15% fat) | 5669          |
| Cereals, oats, regular and quick, not fortified, dry                 | 7 Ounce                        |   | 8120          |
| Soup, beef broth, less/reduced sodium, ready to serve                | 1/2 Cup                        |   | 6188          |
| Milk, dry, nonfat, regular, with added vitamin A and vitamin D       | 1 1/2 Ounce                    |   | 1154          |
| Onions, cooked, boiled, drained, without salt                        | 4 5/8 Ounce                    |   | 11283         |
| Spices, parsley, dried   | 1/8 Cup                        |   | 2029          |
| Spices, pepper, black  | 1 1/4 tsp, ground              |   | 2030          |
| Salt, table  | 2 1/2 Teaspoon                 |   | 2047          |
| Beef, ground, 85% lean meat / 15% fat, crumbles, cooked, pan-browned | 1 Pound 3 Ounce (19<br>Ounce)  | (25.6 oz beef, ground, raw, no more than 15% fat)   | 23570         |
| Egg, white, raw, fresh   | 1/2 Cup                        |   | 1124          |
| Soup, chicken broth, low sodium, canned                              | 1 Quart 1/4 Cup (4 1/4<br>Cup) |   | 6970          |

| Description  | Measurement  | Prep Instructions | DistPart<br># |
|--|--------------|-------------------|---------------|
| Wheat flour, whole-grain (Includes foods for USDA's Food Distribution Program) | 2 1/2 Ounce  |                   | 20080         |
| Margarine-like spread, SMART BEAT Smart Squeeze                                | 2 Ounce      |                   | 4676          |
| Mushrooms, white, cooked, boiled, drained, without salt                        | 2 Ounce      |                   | 11261         |
| Spices, onion powder   | 1 Teaspoon   |                   | 2026          |
| Mustard, prepared, yellow  | 1 Tablespoon |                   | 2046          |
| Tomato products, canned, puree, without salt added                             | 4 Ounce      |                   | 11547         |

## **Preparation Instructions**

Preparation Instructions: Combine all ingredients and bake at 350 F.

| Meal Components (SLE)<br>Amount Per Serving |       |  |
|---|-------|--|
| Meat  | 2.000 |  |
| Grain                                       | 0.000 |  |
| Fruit                                       | 0.000 |  |
| GreenVeg                                    | 0.000 |  |
| RedVeg                                      | 0.000 |  |
| OtherVeg                                    | 0.000 |  |
| Legumes                                     | 0.000 |  |
| Starch                                      | 0.000 |  |
| <b>U</b>                                    |       |  |

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 1.00 Serving

| Serving Size. 1.00 Serving |                    |  |
|----------------------------|--------------------|--|
| Amount Per Serving         |                    |  |
| Calories                   | 194.33             |  |
| Fat                        | 9.60g              |  |
| SaturatedFat               | 2.85g              |  |
| Trans Fat*                 | 0.20g**            |  |
| Cholesterol                | 51.94mg            |  |
| Sodium                     | 336.85mg           |  |
| Carbohydrates              | 10.36g             |  |
| Fiber                      | 1.46g              |  |
| Sugar                      | 1.65g              |  |
| Protein                    | 16.87g             |  |
| Vitamin A 231.32IU         | Vitamin C 1.22mg** |  |
| Calcium 53.04mg**          | Iron 1.99mg**      |  |
|                            |                    |  |

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

\*\*One or more nutritional components are missing from at least one item on this recipe.

| Nutrition - Per 100g   |                    |  |
|--|--------------------|--|
| Calories   | 157.99             |  |
| Fat  | 7.81g              |  |
| SaturatedFat   | 2.32g              |  |
| Trans Fat*   | 0.16g**            |  |
| Cholesterol  | 42.23mg            |  |
| Sodium   | 273.86mg           |  |
| Carbohydrates  | 8.42g              |  |
| Fiber  | 1.18g              |  |
| Sugar  | 1.34g              |  |
| Protein  | 13.72g             |  |
| Vitamin A 188.06IU   | Vitamin C 0.99mg** |  |
| Calcium 43.12mg**  | Iron 1.62mg**      |  |
| *All reporting of TransEct is for information only, and is not |                    |  |

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