

# Turkey & Noodles

Servings:	100.00	Category:	Entree
Serving Size:	8.00 Fluid Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-51624
School:	Prairie Crossing		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Frozen, Ready to cook Grade A turkey roast from breast, thigh meat & skin.	20 Pound	20 pounds raw= 12 pounds, 12 ounces, cooked and diced.	100125
PASTA NOODL KLUSKI AMISH	7 Pound		456632
Water	6 Gallon		Water
BASE CHIX NO ADDED MSG	6 Ounce		106216

## Preparation Instructions

Cook and dice turkey. 20 pounds raw turkey roast= 12 pounds, 12 ounces cooked.

Add water and base to 2 stock pots. Bring to a boil.

Before you add the meat and noodles, reserve 2 gallons of the broth in case it gets thick later.

Add meat and bring to a boil again.

Add noodles while stirring. Simmer. (Add noodles before you go to break so they can set.)

Heat to 165 degrees and hold in pass thru.

### Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

### Nutrition Facts

Servings Per Recipe: 100.00			
Serving Size: 8.00 Fluid Ounce			
Amount Per Serving			
Calories		253.05	
Fat		8.84g	
Saturated Fat		2.95g	
Trans Fat		0.00g	
Cholesterol		122.64mg	
Sodium		220.80mg	
Carbohydrates		22.12g	
Fiber		0.56g	
Sugar		0.28g	
Added Sugar		0.00g	
Protein		22.17g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.23mg

### Nutrition - Per 100g

No 100g Conversion Available	
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