## BARBACOA MANAPUA

Ingredients (yields 50 servings)	Quantity
JENNIE-0® Turkey Shredded Barbacoa, 131053, 4/5#	9 lb. 6 oz.
Cooking spray, non-stick	50 sprays
Whole grain dinner rolls, frozen	100 rolls
White onion, diced	1 qt., 2 ¼ c.
Green onion	10 oz.
Brown sugar	1 c., packed
Chicken broth, canned	1 ½ c.
Canola olive oil	2 oz.
Corn starch	3 Tbsp.
Water	1 c.
Honey	½ c., 1 tsp.
All purpose flour	½ c.

2 ENTRÉES

- 1. Remove turkey barbacoa from freezer and allow to thaw under refrigeration for 24-72 hours.
- 2. Remove frozen dough rolls from freezer and place on a lined sheet pan. Cover with plastic wrap to proof or thaw for 2 to 4 hours.
- 3. Trim and dice white onion.
- 4. Thinly slice green onion.
- 5. Prepare turkey barbacoa according to package directions, using one of the following methods: bake, boil, combi heat or sear. a. Searing is recommended
  - for this recipe
- 6. Once meat has been heated, break up into shreds and juices.
- 7. Add white onions to meat, heating until they are translucent.
- 8. Add brown sugar, broth and oil. Bring meat to a simmer.
- 9. Combine cold water and cornstarch in a separate cup and stir into a slurry.
- 10. Slowly add the slurry to the barbacoa and allow to simmer and thicken, before removing from heat to cool.

Assemble Manapua: 11. Preheat oven to 350°F.

- 12. Line a sheet pan with parchment paper and spray with non-stick cooking spray. 13. Place dough balls on a floured surface

PORTION SIZE

- and using palm of hand, flatten into 3-4" circles.
- 14. Place 1.75 oz. of meat in the center of each circle.
- 15. Use fingers to gather the sides of the dough around the meat mixture to close into balls. Pinch the edges until filling is fully enclosed and the balls are sealed.
- 16. Place seam side down on parchment lined sheet pan.
- 17. Bake 18-20 minutes or until golden brown. 18. After removing from oven, brush the tops of each ball with 1/2 teaspoon of honey.

Offer each student two (2) Barbacoa Manapua rolls to provide 2.0 oz. meat/meat alternate and 3 oz. equivalent whole grain.

Turkey Barbacoa (3.0 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Rolls (2 rolls): 3 oz. eq. Whole Grain Rich (According to manufacturer product formulation statement)

For preparation by a food preparation establishment only, according to the food code or equivalent.

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\*Indicates missing Nutrient Information.

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Calories	402 cal	Potassium	304 g*	Calcium	13 mg	
Fat	10 g	Carbohydrates	60 g	Vitamin A	57 iu*	
Saturated Fat	2 g	Dietary Fiber	10 g	Vitamin C	2 mg*	
Trans Fat	0 g	Sugars	14 g	Vitamin D	0 mg*	
Cholesterol	51 mg	Protein	26 g			
Sodium	893 mg	Iron	4 mg			

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