



TURKEY BARBACOA FLAUTAS WITH CILANTRO LIME SAUCE

PORTION SIZE:
2 FLAUTAS

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Turkey Shredded Barbacoa, 131053, 4/5#	9 lb. 6 oz.
Cheddar cheese, shredded	1 lb. 9 oz.
Whole grain flour tortilla, 6"	100 tortillas
Cooking spray, non-stick	50 sprays
Sour cream	1 qt., 2 ¼ c.
Cilantro fresh	2 oz.
Garlic powder	1 Tbsp.
Onion powder	1 Tbsp.
Lime juice	½ c.

Directions
1. Remove turkey barbacoa from freezer and allow to thaw under refrigeration for 24-72 hours.
2. Prepare cilantro lime dressing by combining sour cream, chopped cilantro, onion powder, garlic powder and lime juice in a small bowl.
3. Prepare turkey barbacoa according to package directions, using one of the following methods: bake, boil, combi heat or sear.
4. Once meat has been heated, break up into shreds and juices. Remove from heat. Separate juices from the meat by draining via colander.
5. Preheat oven to 350°F.
6. Line a sheet pan with parchment paper.
7. Lay the tortillas flat and add 1.5 ounces of shredded barbacoa to the center of each.
8. Add 1 tablespoon of shredded cheddar cheese on one side of each tortilla, next to the barbacoa.
9. Lift the left edges of the tortillas and tuck them around and under the meat. Continue to roll the tortillas around the meat and cheese tightly, to form flautas.
10. Place the flautas seam down on the lined sheet pan to prevent unrolling.
11. Place flautas in oven and bake for ~10 to 12 minutes. Tops of tortilla will crisp.
12. Drizzle 2 tablespoons of cilantro lime sauce over top or portion on the side for dipping.
Offer each student two (2) barbacoa flautas to provide 2.5 oz. meat/meat alternate and 2.0 oz. equivalent whole grain.
Note: If desired, serve with additional dipping sides such as salsa, guacamole, sour cream and/or queso cheese sauce.

Turkey Barbacoa (3.0 oz): 2.0 oz. Meat/Meat Alternate Whole Grain Tortilla (2 tortillas): 2.0 oz. eq. Whole Grain Rich (Exhibit A: Grain Requirements For Child Nutrition Programs, Group B: 28g/1.0 oz. = 1 oz. eq.) Shredded Cheddar Cheese (0.5 oz.): 0.5 oz. Meat/Meat Alternate (per FBG)

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

*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	338 cal	Potassium	329 g*
Fat	16 g	Calcium	581 mg*
Saturated Fat	8 g	Vitamin A	0.4 iu*
Trans Fat	0 g	Vitamin C	0.2 mg*
Cholesterol	81 mg	Vitamin D	0 mg*
Sodium	858 mg	Protein	22 g
		Sugars	4 g
		Dietary Fiber	2 g
		Iron	1 mg*

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Brand



BARBACOA GRILLED CHEESE

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PORTION SIZE:
1 SANDWICH

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Turkey Shredded Barbacoa, 131053, 4/5#	9 lb. 6 oz.
Whole grain bread, sliced	100 slices
American cheese, sliced	100 slices
Cooking spray, non-stick	50 sprays
Red onion	1 qt., 2 ¼ c.
Apple cider vinegar	6 oz.
Salt	1 tsp.
Sugar	2 Tbsp.
Water	1 c.

Directions
<ol style="list-style-type: none"> Remove turkey barbacoa from freezer and allow to thaw under refrigeration for 24-72 hours. Prepare Pickled Onions: Thinly slice onions. In a stovetop pan, stir together vinegar, water, salt and sugar. Bring to a simmer. Pour hot vinegar mixture over onions and stir until evenly coated. Cover and let marinate for 30 minutes. Prepare turkey barbacoa according to package directions, using one of the following methods: bake, boil, combi heat or sear. Once meat has been heated, break up into shreds and juices. Remove from heat. Separate juices from the meat by draining via colander. Preheat oven to 350°F. Line a sheet pan with parchment paper and spray with non-stick cooking spray. Lay slices of bread flat and assemble sandwiches: <ol style="list-style-type: none"> Add one (1) slice of cheese Add 3 ounces of shredded turkey barbacoa Add one (1) slice of cheese Close sandwich with one (1) slice of bread Spray top with non-stick cooking spray Place sandwiches in oven and bake for ~10-12 minutes, until cheese is melted and bread is browned. Slice each sandwich in half. <p>Offer each student one (1) whole barbacoa grilled cheese with ¼ cup of pickled onions to provide 3.0 oz. meat/meat alternate and 2.0 oz. equivalent whole grain and ¼ cup other vegetable.</p>

Turkey Barbacoa (3 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Bread (2 slices): 2.0 oz. eq. Whole Grain Rich (Exhibit A: Grain Requirements For Child Nutrition Programs, Group B: 28g/1.0 oz. = 1 oz. eq.) American Cheese (1.0 oz.): 1 oz. Meat/Meat Alternate (per FBG) Pickled Onions: ¼ cup Other Vegetable (per FBG)

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Nutrients Per Serving			
Calories	321 cal	Potassium	391 g*
Fat	10 g	Calcium	225 mg*
Saturated Fat	4 g	Vitamin A	200 iu*
Trans Fat	0 g	Vitamin C	1 mg*
Cholesterol	66 mg	Vitamin D	0 mg*
Sodium	1062 mg	Protein	26 g*
		Sugars	5 g
		Dietary Fiber	2 g*
		Iron	3 mg*

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BARBACOA MANAPUA

PORTION SIZE:
2 ENTRÉES

Ingredients (yields 50 servings)	Quantity
JENNIE-O® 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.

Directions	
<ol style="list-style-type: none"> Remove turkey barbacoa from freezer and allow to thaw under refrigeration for 24-72 hours. 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. Trim and dice white onion. Thinly slice green onion. Prepare turkey barbacoa according to package directions, using one of the following methods: bake, boil, combi heat or sear. <ol style="list-style-type: none"> Searing is recommended for this recipe Once meat has been heated, break up into shreds and juices. Add white onions to meat, heating until they are translucent. Add brown sugar, broth and oil. Bring meat to a simmer. Combine cold water and cornstarch in a separate cup and stir into a slurry. Slowly add the slurry to the barbacoa and allow to simmer and thicken, before removing from heat to cool. 	<p>Assemble Manapua:</p> <ol style="list-style-type: none"> Preheat oven to 350°F. Line a sheet pan with parchment paper and spray with non-stick cooking spray. Place dough balls on a floured surface and using palm of hand, flatten into 3-4" circles. Place 1.75 oz. of meat in the center of each circle. 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. Place seam side down on parchment lined sheet pan. Bake 18-20 minutes or until golden brown. After removing from oven, brush the tops of each ball with ½ teaspoon of honey. <p>Offer each student two (2) Barbacoa Manapua rolls to provide 2.0 oz. meat/meat alternate and 3 oz. equivalent whole grain.</p>

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)

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

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TURKEY KIELBASA HOAGIE

PORTION SIZE:
1 SANDWICH

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Turkey Kielbasa, 3.0 oz., 613620, 4/4.5#	50 kielbasas
Whole grain white hoagie roll, 2.5 oz	50 rolls
Mozzarella cheese, shredded	1 lb. 9 oz.
Red bell pepper, sliced	3 qt., ½ c.
White onion, chopped	3 qt., ½ c.
Extra virgin olive oil	½ c., 1 tsp.

Directions
<ol style="list-style-type: none"> 1. Remove turkey kielbasa product from the freezer and allow to thaw under refrigeration for 24-72 hours. 2. Trim and deseed bell pepper and cut into slices, approximately ¼ inch thick. 3. Preheat oven to 425°F. 4. Place onions and peppers on non-stick sheet pan(s) and drizzle with oil, tossing to coat evenly. 5. Place vegetables in oven and bake for 20-25 minutes. 6. Prepare turkey kielbasa according to package instructions. 7. Preheat oven to 350°F. 8. Assemble sandwiches: <ol style="list-style-type: none"> a. Open and lay out hoagie rolls. b. Place one kielbasa in each roll. c. Add ½ cup of onion and peppers on top of kielbasa. d. Add ½ ounce of shredded cheese on top. 9. Place sandwiches on lined sheet pans and bake for 8-10 minutes, until cheese is melted. <p>Offer each student one (1) kielbasa hoagie to provide 2.5 oz. meat/meat alternate, 2.5 oz. equivalent whole grain and ½ cup vegetable, other.</p>

Turkey Kielbasa (3 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Hoagie Roll (1 roll): 2.5 oz. eq. Whole Grain Rich (per MFG) Mozzarella Cheese (½ oz.): ½ oz. Meat/Meat Alternate (per FBG) Onions & Peppers (½ cup): ½ cup Other Vegetable (per FBG)

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Nutrients Per Serving					
Calories	419 cal	Potassium	643 g*	Calcium	180 mg*
Fat	15 g	Carbohydrates	47 g	Vitamin A	0.3 iu*
Saturated Fat	5 g	Dietary Fiber	4 g*	Vitamin C	2 mg*
Trans Fat	0 g	Sugars	9 g	Vitamin D	1 mg*
Cholesterol	73 mg	Protein	25 g		
Sodium	970 mg	Iron	3 mg*		

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TURKEY KIELBASA WITH DIRTY RICE

PORTION SIZE:
1 ENTRÉE

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Turkey Kielbasa, 3.0 oz., 613620, 4/4.5#	50 kielbasa
Extra virgin olive oil	1/3 c.
White onion, diced	2 qt., ½ c.
Green pepper, diced	2 qt., ½ c.
Celery, diced	1 qt.
Garlic	2 Tbsp., 2 tsp.
Cajun seasoning	¼ c., ½ tsp.
Long grain brown rice, parboiled	6 lb. 4 oz.
Water	1 gal., 2 qt.

Directions
<ol style="list-style-type: none"> 1. Remove turkey kielbasa product from the freezer and allow to thaw under refrigeration for 24-72 hours. 2. Trim, deseed and dice green pepper. 3. Trim and dice celery. 4. Add garlic, onion, celery and green pepper to a skillet. Cook until softened, stirring occasionally (~5 minutes). 5. Add vegetables to a large pot or steam table pan with rice and water. 6. Cook rice following the package instructions. 7. Add Cajun seasoning to the cooked rice and stir to combine. 8. Chop kielbasa into ¼" rounds. 9. Prepare turkey kielbasa according to package instructions. <p>Offer each student 3 oz. kielbasa with 1 cup dirty rice to provide 2.0 oz. meat/meat alternate, 2.0 oz. equivalent whole grain and ¼ cup vegetable, other.</p>

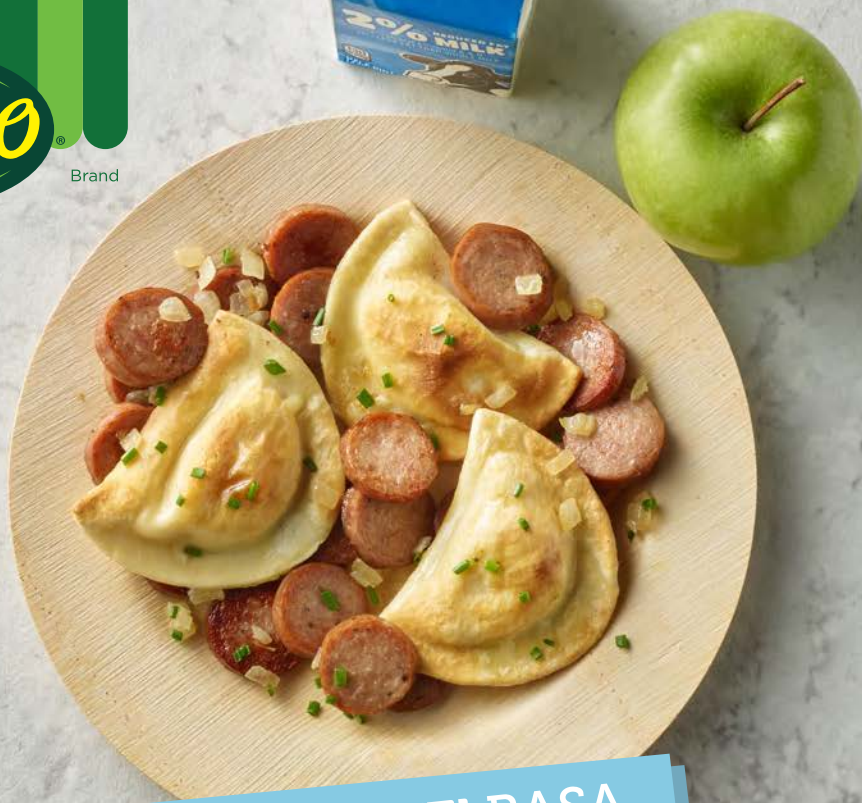
Turkey Kielbasa (3 oz.): 2 oz. Meat/Meat Alternate Brown Rice (1 cup cooked): 2 oz. eq. Whole Grain Rich (Exhibit A: Grain Requirements For Child Nutrition Programs, Group H: 28g/1.0 oz. = 1 oz. eq.) Green Bell Pepper (1/8 cup): 1/8 cup Vegetable, Other (per FBG) Diced Onion (1/8 cup): 1/8 cup Vegetable, Other (per FBG)

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*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	349 cal	Potassium	590 g*
Fat	10 g*	Carbohydrates	50 g
Saturated Fat	2 g	Dietary Fiber	3 g
Trans Fat	0 g	Sugars	3 g
Cholesterol	60 mg	Protein	17 g
Sodium	666 mg	Iron	2 mg
		Calcium	37 mg
		Vitamin A	147 iu*
		Vitamin C	22 mg*
		Vitamin D	0 mg*

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TURKEY KIELBASA WITH PIEROGIES

PORTION SIZE:
1 ENTRÉE

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Turkey Kielbasa, 3.0 oz., 613620, 4/4.5#	50 kielbasa
American cheese pierogies, frozen	150 pieces
Butter, unsalted	1 ½ c., 1 Tbsp.
Chives	¼ c., ½ tsp.
White onion, diced	3 qt., ½ c.

Directions
1. Remove turkey kielbasa product from the freezer and allow to thaw under refrigeration for 24-72 hours.
2. Slice kielbasa into ¼" rounds.
3. Add butter and chopped onions to a tilt skillet. Cook onion until tender, stirring occasionally.
4. Add kielbasa and pierogies to tilt skillet with the onions. Turn occasionally until pierogies are golden brown (approximately 8 minutes on each side).
5. Sprinkle chives evenly over top of mixture.
Offer each student three (3) pierogies and 3 oz. of kielbasa to provide 3.0 oz. meat/meat alternate, 1.0 oz. equivalent whole grain, and 3/8 cups vegetable, other.

Turkey Kielbasa (3 oz.): 2.0 oz. Meat/Meat Alternate Pierogies (3 each): 1.0 oz. eq. Whole Grain Rich, 1 oz. Meat/Meat Alternate (per MFG), 1/8 cup Starchy Vegetable Onions (¼ cup): ¼ cup Other Vegetable (per FBG)

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Nutrients Per Serving			
Calories	372 cal	Potassium	600 g*
Fat	18 g	Calcium	108 mg*
Saturated Fat	8 g	Carbohydrates	37 g
Trans Fat	0 g	Vitamin A	0.3 iu*
Cholesterol	130 mg	Dietary Fiber	3 *
Sodium	1013 mg	Sugars	3 g
		Protein	21 g
		Vitamin C	2 mg*
		Vitamin D	0 mg*

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"INSPIRED BY YOUR FAVORITE SANDWICH CHAIN" SANDWICH

PORTION SIZE:
1 SANDWICH

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Oven Roasted Turkey Slices, 3.0 oz, 209903, 12/1 lb.	9 lb. 6 oz.
Whole grain hoagie buns	50 buns
Provolone cheese, sliced	50 slices
Iceberg lettuce, shredded	3 qt., ½ c.
Tomato	100 slices (¼" thick)
Red onion	1 qt., 2 ¼ c.
Canola oil	1 ¼ c.
Extra virgin olive oil	½ c., 2 Tbsp.
Red wine vinegar	1 ¼ c.
Ground oregano	3 Tbsp., 1 tsp.

Directions
<ol style="list-style-type: none"> Remove oven roasted turkey slices from freezer and allow to thaw under refrigeration for 24-72 hours. Cut red onion and tomato into slices, approximately ¼ inch in thickness. In a small mixing bowl, measure and combine oils and vinegar, mix thoroughly and add to a squirt bottle. Slice hoagie rolls in half lengthwise. Slice cheese slices in half on the diagonal. Assemble sandwiches: <ol style="list-style-type: none"> Add six (6) slices of turkey to bottom side of the bun. Add two (2) slices of cheese halves in an even layer. Add ¼ cup shredded lettuce. Add two (2) slices of tomato. Add ½ cup red onion. Evenly drizzle one (1) Tbsp. oil and vinegar mixture (swirl bottle first to remix). Sprinkle ¼ tsp. oregano. Close sandwich and serve immediately, or individually wrap, label and date and store in cooler until service. <p>Offer each student one (1) sandwich to provide 2.75 oz. meat/meat alternate, 2.0 oz. equivalent whole grain, and 0.375 cups vegetable, other.</p>

Oven Roasted Deli Turkey (6 slices): 2.0 oz. Meat/Meat Alternate Whole Grain Hoagie Roll (1 roll): 2.0 oz. eq. Whole Grain Rich (per Manufacturer PFS Provolone Cheese (1 slice): 0.75 oz. Meat/Meat Alternate (per FBG) Tomato (2 medium slices): 0.125 cups Vegetable, Red/Orange (per FBG) Red Onion (¼ cup): 0.125 cups Vegetable, Other (per FBG) Shredded Iceberg Lettuce (¼ cup): 0.125 cups Vegetable, Other (per FBG)

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Nutrients Per Serving			
Calories	420 cal	Potassium	232 g*
		Calcium	220 mg
Fat	21 g	Carbohydrates	32 g
		Vitamin A	23 iu*
Saturated Fat	5 g	Dietary Fiber	4 g
		Vitamin C	7 mg*
Trans Fat	0 g	Sugars	6 g
		Vitamin D	0.1 mg*
Cholesterol	60 mg	Protein	29 g
Sodium	837 mg	Iron	3 mg

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Brand



TURKEY PESTO CIABATTA

PORTION
SIZE:
1 CIABATTA

Ingredients (yields 50 servings)	Quantity
JENNIE-O® All Natural* Turkey Breast Strips 616920, 4/5 lb	8 lb. 1 oz.
Whole grain ciabatta buns	50 buns
Provolone cheese, sliced	50 slices
Basil pesto sauce	3 c., 2 Tbsp.
Red bell peppers, roasted	1 qt., 2 ¼ c.
Cooking spray, non-stick	50 sprays

*Minimally processed, no artificial ingredients

Directions

- Remove turkey strips and ciabatta from freezer and allow to thaw under refrigeration for 24-72 hours.
 - Preheat oven to 350°F.
 - Assemble the sandwiches:
 - Open buns and place halves next to each other.
 - Spread 1 Tbsp. of pesto on the bottom half of each bun.
 - Add one (1) cheese slice to the bottom side of each bun.
 - Add 2.58 oz. of turkey strips.
 - Add 2 Tbsp. of roasted red peppers.
 - Close sandwiches with top of buns.
 - Place sandwiches on lined sheet pans.
 - Spray the tops of each sandwich with non-stick cooking spray.
 - Place sandwiches in oven and bake for 10-12 minutes.
- Offer each student one (1) sandwich to provide 2.75 oz. meat/meat alternate and 2.0 oz. equivalent whole grain.

Turkey Strips (2.58oz): 2.0 oz Meat/Meat Alter*Minimally processed, no artificial ingredients rain Ciabatta (1 roll): 2.0 oz. eq. Whole Grain Rich (per Manufacturer PFS) Provolone Cheese (1 slice): 0.75 oz. Meat/Meat Alternate (per FBG)

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*Indicates missing Nutrient Information.

Nutrients Per Serving

Calories	383 cal	Potassium	124 g*	Calcium	314 mg*
Fat	15 g	Carbohydrates	35 g	Vitamin A	0 iu*
Saturated Fat	5 g	Dietary Fiber	5 g	Vitamin C	0 mg*
Trans Fat	0 g	Sugars	3 g	Vitamin D	0.1 mg*
Cholesterol	50 mg	Protein	29 g		
Sodium	809 mg	Iron	4 mg*		

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KOREAN BBQ TURKEY QUESADILLA

PORTION SIZE:
1 ENTRÉE

Ingredients (yields 50 servings)	Quantity
JENNIE-O® No Antibiotics Ever Slow Roasted Dark Turkey, 133615, 2/7.5#	10 lb. 2 ½ oz.
Korean BBQ Sauce, frozen	6 lb. 4 oz.
Whole grain 10" tortilla	50 tortillas
Mozzarella cheese, shredded	3 lb. 2 oz.
Cooking spray, non-stick	25 sprays
Green onion	12 ½ oz.

Directions
<ol style="list-style-type: none"> 1. Remove turkey product from the freezer and allow to thaw under refrigeration for 24-72 hours. 2. Remove Korean BBQ sauce from freezer and place sealed bag in steamer or boiling water for 45 minutes or until product reaches serving temperature. 3. Preheat oven to 350°F. 4. Open turkey product bag and empty into a half size hotel pan, then place in oven uncovered for 25-30 minutes. 5. Remove from oven and break meat apart with tongs, forks, spatula, etc. 6. Add Korean BBQ sauce to turkey and combine until thoroughly coated. 7. Return to oven and bake for another 20-25 minutes and then place in a warming cabinet until assembly. 8. Preheat oven to 350°F again. 9. Assemble quesadillas: <ol style="list-style-type: none"> a. Lay out tortillas on a flat surface. b. Place 3.25 ounces by weight of Korean BBQ turkey on one half of each tortilla. c. Sprinkle one (1) tablespoon of green onions over the turkey. d. Spread ¼ cup of shredded cheese evenly on top on turkey. e. Fold bottom edges of the tortillas up over the turkey. 10. Place folded quesadillas on lined, clean sheet pans. 11. Spray the top of each quesadilla with non-stick cooking spray. 12. Bake for 10-12 minutes in the oven. 13. Remove and using a pizza cutter or knife, slice quesadillas into three (3) even wedges. <p>Offer each student one (1) whole Korean BBQ quesadilla to provide 3.0 oz. meat/meat alternate and 2.0 oz. equivalent whole grain.</p>

Turkey Thigh (3.25 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Tortilla (1 each): 2.0 oz. eq. Whole Grain Rich (Exhibit A: Grain Requirements For Child Nutrition Programs, Group B: 28g/1.0 oz. = 1 oz. eq.) Mozzarella Cheese (¼ cup): 1.0 oz. Meat/Meat Alternate (per FBG)

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*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	446 cal	Potassium	278 g*
Fat	16 g	Calcium	168 mg*
Saturated Fat	8 g	Carbohydrates	48 g
Trans Fat	0 g	Vitamin A	71 iu*
Cholesterol	82 mg	Dietary Fiber	3 g
Sodium	1200 mg	Vitamin C	1 mg*
		Sugars	15 g
		Protein	25 g
		Iron	2 mg*

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TURKEY CHEESESTEAK

PORTION SIZE:
1 ENTRÉE

Ingredients (yields 50 servings)	Quantity
JENNIE-O® No Antibiotics Ever Slow Roasted Dark Turkey, 133615, 2/7.5#	10 lb. 1 oz.
Whole grain white hoagie rolls	50 rolls
Provolone cheese, sliced	50 slices
Cooking spray, non-stick	25 sprays
Pepper and onion blend, frozen	7 lb. 1 2/3 oz.
Dash salt-free seasoning blend	½ c., 1 tsp.

Directions
<ol style="list-style-type: none"> Remove turkey product from the freezer and allow to thaw under refrigeration for 24-72 hours. Preheat oven to 350°F. Open turkey product bag and empty into a half size hotel pan, then place in oven uncovered for 25-30 minutes. Remove from oven and break meat apart with tongs, forks, spatula, etc. Add Dash seasoning to turkey and combine until turkey is covered. Return to oven and bake for another 20-25 minutes and then place in a warming cabinet until assembly. Place pepper and onion blend on a non-stick sheet pan. Preheat oven to 375°F and then bake vegetables for 8-10 minutes. Preheat oven to 350°F. Slice hoagie rolls in half, lengthwise, to open. Cut each cheese slice in half. Assemble sandwiches: <ol style="list-style-type: none"> Place 3.22 ounces of seasoned turkey meat on the bottom buns. Add ½ cup of the peppers and onions on top of the turkey. Add two (2) cheese halves (1 full slice) in an even layer on top of the vegetables. Close the sandwiches with the tops of the buns. Place sandwiches on sheet pans and spray with non-stick cooking spray. Bake for 8-10 minutes. <p>Offer each student one (1) turkey cheesesteak sandwich to provide 2.75 oz. meat/meat alternate, 2.5 oz. equivalent whole grain and 0.75 cup vegetable, other.</p>

Turkey Thigh (3.22 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Hoagie Roll (1 roll): 2.5 oz. eq. Whole Grain Rich (per MFG) Provolone Cheese (1 slice): 3/4 oz. Meat/Meat Alternate (per FBG) Onions & Peppers (½ cup): ½ cup Other Vegetable (per FBG)

Nutrients Per Serving			
Calories	401 cal	Potassium	363 g*
Fat	13 g	Calcium	311 mg*
Saturated Fat	5 g	Vitamin A	0 iu*
Trans Fat	0 g	Vitamin C	0 mg*
Cholesterol	71 mg	Vitamin D	1 mg*
Sodium	793mg	Protein	29 g
		Iron	3 mg*

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MOJO TURKEY CUBAN SANDWICH

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PORTION
SIZE:
1 SANDWICH

Ingredients (yields 50 servings)	Quantity
JENNIE-O® No Antibiotics Ever Slow Roasted Dark Turkey, 133615, 2/7.5#	10 lb. 1 oz.
JENNIE-O® Turkey Ham Sliced, 3.06 oz, 256503, 12/11b	100 slices
Reduced fat swiss cheese, sliced	50 slices
Whole grain white hoagie rolls	50 rolls
Orange juice	1 c.
Lime juice	1 c.
Canola oil	½ c.
Garlic, fresh	½ c., chopped
Oregano	3 Tbsp. ground
Cumin	3 Tbsp.
Mustard	3 c., 2 Tbsp.
Dill pickle slices	150 slices
Cooking spray, non-stick	25 sprays

Directions
<ol style="list-style-type: none"> Remove turkey product from the freezer and allow to thaw under refrigeration for 24-72 hours. Preheat oven to 350°F. Open turkey product bag and empty into a half size hotel pan, then place in oven uncovered for 25-30 minutes. Prepare Mojo Sauce: <ol style="list-style-type: none"> In a small bowl, whisk orange juice, lime juice and oil together until combined. Add garlic, oregano and cumin and stir to combine. Remove turkey from oven and break meat apart with tongs, forks, spatula, etc. Add mojo sauce to turkey and combine until coated. Return turkey to oven for another 20-35 minutes and then place in warming cabinet until assembly. Preheat oven to 350°F. Slice hoagie rolls in half lengthwise to open. Place the halves next to each other and spread ½ tablespoon of mustard on each half (1 tablespoon per sandwich). Assemble sandwiches: <ol style="list-style-type: none"> Lay two (2) slices of turkey ham on the bottom of each bun. Add 3.22 oz. of mojo turkey meat on top of ham slices. Add two (2) cheese halves (1 full slice) in even layer on top of turkey. Add three (3) pickle slices on top of the cheese. Close sandwiches with tops of the buns. Place sandwiches on lined sheet pans and spray with non-stick cooking spray. Place in oven and bake 10-12 minutes. Slice sandwiches in half for service. <p>Offer each student one (1) sandwich to provide 3.0 oz. meat/meat alternate and 2.5 oz. equivalent whole grain.</p>

Turkey Thigh (3.22 oz.): 2.0 oz. Meat/Meat Alternate Turkey Ham (2 Slices): ½ oz. Meat/Meat Alternate Whole Grain Hoagie Roll (1 roll): 2.5 oz. eq. Whole Grain Rich (per MFG) Swiss Cheese (1 slice): ½ oz. Meat/Meat Alternate (per FBG)

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

*Indicates missing Nutrient Information.

Nutrients Per Serving

Calories	428 cal	Potassium	331 g*	Calcium	290 mg
Fat	14 g	Carbohydrates	41 g	Vitamin A	6 iu*
Saturated Fat	4 g	Dietary Fiber	3 g	Vitamin C	2 mg*
Trans Fat	0 g	Sugars	6 g*	Vitamin D	1 mg*
Cholesterol	86 mg	Protein	32 g		
Sodium	1180 mg	Iron	3 mg		

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Brand



STROMBOLI

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PORTION
SIZE:
1 STROMBOLI

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Turkey Italian Combo Pack (Pepperoni, Salami, Ham) 209612, 12/1#	4 lb. 11 oz.
Whole grain pizza dough, 12" x 16", frozen	5 crusts
Pizza sauce, canned	1 lb. 14 oz.
Mozzarella cheese, shredded	3 lb. 2 oz.
Italian seasoning	1 Tbsp., 2 tsp.

Directions
1. Remove Italian combo product and pizza dough from the freezer and allow to thaw under refrigeration for 24-72 hours.
2. Preheat oven to 350°F.
3. Line sheet pan(s) with parchment paper.
4. Lay sheets of dough flat and spread ¾ cup of pizza sauce on each, leaving a 2" border around the edges.
5. Over the pizza sauce, layer 10 slices of turkey pepperoni, 10 slices of turkey ham and 10 slices of turkey salami.
6. Top with 10 ounces of shredded mozzarella cheese and sprinkle with 1 tsp. of Italian seasoning.
7. With the long end facing you, roll the dough tightly over itself into long logs, folding the ends as you go.
8. Place the logs seam-side down on the sheet pan(s).
9. Cover with parchment paper and let rise at room temperature for ~30 minutes or until dough has doubled in size.
10. Using a sharp knife, make 10 evenly spaced ½-inch-deep slits, 1-1/2 inches long, on top of the stromboli.
11. Place in oven for ~40 minutes.
12. Let cool for 15 minutes before slicing each roll into 10 equal portions along the pre-cut slits.
Offer each student one (1) slice of stromboli to provide 2.0 oz meat/meat alternate and 2.0 oz equivalent whole grain.
Note: If desired, serve with dipping sides such as marinara or pizza sauce.

Italian Combo Pack (1.5 oz.): 1.0 oz. Meat/Meat Alternate Whole Grain Pizza Dough (1/10th Slice): 2.0 oz. eq. Whole Grain Rich (per Manufacturer PFS) Shredded Mozzarella Cheese (1 oz.): 1 oz. Meat/Meat Alternate (per FBG)

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

*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	371 cal	Potassium	343 g*
Fat	13 g	Calcium	24 mg*
Saturated Fat	6 g	Carbohydrates	41 g
Trans Fat	0 g	Vitamin A	150 iu*
Cholesterol	54 mg	Dietary Fiber	5 g
Sodium	703 mg	Vitamin C	0.3 mg*
		Sugars	7 g
		Protein	21 g
		Vitamin D	0 mg*
		Iron	3 mg*

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