



# SWEET & SPICY HOT CHILI TURKEY NOODLES

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**PORTION SIZE:  
1 NOODLE BOWL**

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Savory Turkey Crumbles 08996, 8/5#	7 lbs. 1 1/8 oz.
Whole grain spaghetti pasta	12 lbs. 8 oz.
Extra virgin olive oil	1/2 c.
Garlic, minced	1/2 c.
Fresh ginger root slices	1/4 c.
Sugar	1/4 c.
Tomato paste	1 pt.
Fresh basil, chopped	1 pt. 1 c.
Sriracha	1 c.
Low sodium soy sauce	1 pt. 1 c.
Tap water	1 qt. 8 fl. oz.
Red wine vinegar	1/4 c.
Red pepper flakes, crushed	1 c. 2 tsp.
Sunflower seed kernels	1 c. 2 tsp.

Directions
<ol style="list-style-type: none"> <li>Trim, peel and mince the garlic and ginger. Place in a bowl together and set aside.</li> <li>Destem and chop fresh basil. Place in a bowl and set aside.</li> <li>Bring a pot of water to a boil and then add pasta. Stir vigorously for 15 seconds.</li> <li>Drain pasta and rinse with cold water, shake to dry.</li> <li>Add oil to a tilt skillet or stove top pan over medium heat. Add turkey crumbles and cook until the edges are crispy golden.</li> <li>Add ginger, garlic and sugar. Cook for 4-5 minutes.</li> <li>Stir in tomato paste, fresh basil and sriracha. Stir to combine and cook for 1 minute.</li> <li>Add soy sauce, red wine vinegar and water. Combine with turkey well, bring to a simmer, then reduce to low and cook uncovered for about 20-30 minutes until sauce has thickened.</li> </ol> <p>Assemble bowl:</p> <ol style="list-style-type: none"> <li>In a bowl, add one (1) cup of cooked noodles.</li> <li>Add 4 oz. of turkey sauce directly on top of noodles.</li> <li>Garnish with one (1) teaspoon of sunflower seed kernels.</li> <li>Offer one (1) teaspoon of red pepper flakes on the side.</li> </ol> <p>Offer each student one (1) Sweet &amp; Spicy Hot Chili Turkey Noodle Bowl to provide 2.0 oz. meat/meat alternate and 2.0 oz. eq. whole grain.</p>

Turkey Crumbles (2.25 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Noodles (1 cup cooked/2 oz. Dry): 2.0 oz. eq. Whole Grain Rich (Exhibit A: Grain Requirements For Child Nutrition Programs, Group B: 28g/1.0 oz. = 1 oz. eq.)

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

\*Indicates missing Nutrient Information.

\*\*For a lower sodium option, replace JENNIE-O® Savory Turkey Crumbles #08996 with JENNIE-O® Raw Ground Turkey #205135.

Nutrients Per Serving			
Calories	605 cal	Potassium	340 mg*
Fat	14 g	Carbohydrates	90 g
Saturated Fat	3 g	Dietary Fiber	9 g*
Trans Fat	0 g	Sugars	8 g*
Cholesterol	50 mg	Protein	30 g*
Sodium	1032 mg	Iron	6 mg*
		Calcium	46 mg*
		Vitamin A	295 iu*
		Vitamin C	2 mg*
		Vitamin D	0 mcg*



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# THAI SUNFLOWER SEED BUTTER CHICKEN NOODLE BOWL

PORTION SIZE:  
**1 NOODLE BOWL**

Ingredients (yields 50 servings)	Quantity
HORMEL® FIRE BRAISED™ All Natural** Pulled Chicken Thigh 73004, 2/5#	9 lbs. 6 1/8 oz.
Whole grain ramen noodles	34 noodle cakes
Extra virgin olive oil	1/2 c.
Red cabbage, shredded	1 qt. 1 pt. 1/4 c.
Carrots, shredded	1 qt. 1 pt. 1/4 c.
Cilantro, fresh	3 oz.
Green onion, chopped	1 qt. 1 pt. 1/4 c.
Sunflower seed kernels	1 c. 2 tsp.
Creamy sunflower seed butter spread	1 qt.
Low sodium soy sauce	1 qt.
Garlic, minced	1/4 c.
Raw ginger root, fresh	1/4 c. slices
Honey	1/2 c.
Red wine vinegar	2 tbsp.
Sriracha	1 c. 2 tsp.

Directions
<ol style="list-style-type: none"> <li>1. Remove pulled chicken from freezer and allow to thaw under refrigeration for 24-72 hours.</li> <li>2. Trim green onions, ginger and garlic. Thinly slice the onions. Mince garlic and ginger. Place in bowls and set aside.</li> <li>3. Bring a pot of water to a boil. Add noodles and stir vigorously for 15 seconds. Cook according to recommended cook time, drain, rinse with cold water and shake dry.</li> <li>4. In a bowl, whisk together sunflower seed butter, soy sauce, minced garlic, honey, vinegar and optional Sriracha. Set aside.</li> <li>5. Add oil and chicken to a tilt skillet or stove top pan set over medium heat.</li> <li>6. Add cabbage, carrots and green onion and stir to combine, heating for about 2 minutes.</li> <li>7. Add sauce, stirring to combine.</li> </ol> <p>Assemble bowl:</p> <ol style="list-style-type: none"> <li>1. Add one (1) cup of cooked whole grain noodles.</li> <li>2. Measure 6 ounces of chicken, vegetable and sauce mixture (approximately a 3/4 cup portion) and add directly on top of noodles. Stir to combine.</li> <li>3. Garnish with one (1) teaspoon of sunflower seed kernels.</li> </ol> <p>Offer each student one (1) assembled noodle bowl to provide 2.0 oz. meat/meat alternate, 2.0 oz. eq. whole grain and 1/4 cup Other Vegetable.</p>

Fire Braised Chicken (3 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Noodles (1c. cooked/2 oz. Dry): 2.0 oz. eq. Whole Grain Rich (Exhibit A: Grain Requirements For Child Nutrition Programs, Group B: 28g/1.0 oz. = 1 oz. eq.) Vegetables (1/4 cup): 1/4 cup Other Vegetable (per FBG)

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\*Indicates missing Nutrient Information.  
\*\*Minimally Processed. No Artificial Ingredients.

Nutrients Per Serving			
Calories	611 cal	Potassium	610 mg*
Fat	33 g	Calcium	53 mg
Saturated Fat	4 g	Vitamin A	3073 iu*
Trans Fat	0 g*	Vitamin C	10 mg*
Cholesterol	84 mg	Vitamin D	0 mcg*
Sodium	1464 mg		

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# TURKEY DAN DAN NOODLES

**PORTION SIZE:**  
**1 BOWL**

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Savory Turkey Crumbles 08996, 8/5#	7 lbs. 1 1/8 oz.
Whole grain spaghetti pasta (dry)	12 lbs. 8 oz.
Extra virgin olive oil	1/2 c.
Garlic, minced	1/2 c.
Fresh ginger root slices	1/4 c.
Low sodium soy sauce	1 pt. 1 c.
Red wine vinegar	1/4 c.
Low sodium chicken broth	1 qt.
Creamy sunflower seed butter spread	1 qt.
Cinnamon	2 Tbsp.
Red pepper flakes, crushed	1/4 c.
Sugar	1/4 c.
Sriracha	1/4 c.
Green onions, chopped	3 qt. 1/2 c.
Sunflower seed kernels	1 c. 2 tsp.

Directions
1. Trim green onion, fresh ginger and garlic. Thinly slice the green onions, place in a bowl and set aside. Mince garlic, peel and slice ginger and place in a bowl together, setting aside.
2. Bring a pot of water to a boil and then add pasta. Stir vigorously for 15 seconds.
3. Drain pasta and rinse with cold water, shake to dry.
4. Add oil to a tilt skillet or stove top pan over medium heat. Add turkey crumbles and cook until the edges are crispy golden.
5. Stir in soy sauce, red wine vinegar, chicken stock, sunflower seed butter spread, cinnamon, crushed red pepper flakes, sugar and sriracha. Combine well with turkey and bring to a simmer, cooking for 5-7 minutes or until sauce thickens.
6. In a service bowl, add one (1) cup of cooked pasta and add 3 oz. of turkey and sauce mixture on top.
7. Add 1/4 cup sliced green onions.
8. Garnish with one (1) teaspoon of sunflower seed kernels.
Offer each student one (1) Turkey Dan Dan Noodle Bowl to provide 2.0 oz. meat/meat alternate and 2.0 oz. eq. whole grain.

Turkey Crumbles (2.25 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Noodles (1 cup cooked/2.0 oz. Dry): 2.0 oz. eq. Whole Grain Rich (Exhibit A: Grain Requirements For Child Nutrition Programs, Group B: 28g/1.0 oz. = 1 oz. eq.) Green Onions (1/4 cup): 1/4 cup Other Vegetable (per FBG)

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\*\*For a lower sodium option, replace JENNIE-O® Savory Turkey Crumbles #08996 with JENNIE-O® Raw Ground Turkey #205135.

Nutrients Per Serving			
Calories	734 cal	Potassium	446 mg*
Fat	25 g	Calcium	76 mg*
Saturated Fat	5 g	Vitamin A	280 iu*
Trans Fat	0 g*	Vitamin C	5 mg*
Cholesterol	50 mg	Vitamin D	0 mcg*
Sodium	1052 mg		

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**Jennie-O**

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## CRANBERRY BBQ TURKEY PIZZA

PORTION  
SIZE:  
**1 PIZZA**

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Fully Cooked Turkey Breast & Thigh Roast 317004, 43.1 lb	3 lbs. 15 1/8 oz.
Whole Grain Flatbread, 2 oz	50 flatbreads
Mozzarella cheese, shredded	3 lbs. 14 1/2 oz.
Cranberry sauce	1 pt. 1 c. 2 Tbsp.
BBQ sauce	1 pt. 1 c. 2 Tbsp.
Tap water	1/4 c. 1/2 tsp.

### Directions

1. Remove turkey roast from freezer and allow to thaw under refrigeration for 24-72 hours.
  2. Dice thawed turkey roast into bite-sized pieces.
  3. In a bowl, combine cranberry sauce, BBQ sauce and water until smooth.
  4. Preheat oven to 350°F.
  5. Assemble pizzas:
    - a. Line a clean sheet pan with parchment paper
    - b. Layout flatbreads in a single layer
    - c. Spread 1 oz. of the cranberry BBQ sauce over each flatbread, spreading evenly to the edge
    - d. Sprinkle each with 1.25 oz. of shredded cheese
    - e. Top each with 1.26 oz. of diced turkey roast
  6. Place flatbreads in the oven and bake for 12-14 minutes.
  7. Right before service, sprinkle 1/2 tablespoon of crispy onions and 1/2 teaspoon of chopped green onion on each pizza.
- Offer each student one (1) whole Cranberry BBQ Turkey Pizza to provide 2.0 oz. meat/meat alternate and 2.0 oz. eq. whole grain.

Turkey Roast Breast & Thigh Meat (1.26oz): 0.75 Meat/Meat Alternate  
Mozzarella Cheese (1.25 oz): 1.25 Meat/Meat Alternate [FBG] Whole Grain Flatbread (1 each): 2 oz. eq. Whole Grain Rich [MFG]

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\*Indicates missing Nutrient Information.

### Nutrients Per Serving

Calories	367 cal	Potassium	148 mg*	Calcium	91 mg*
Fat	12 g	Carbohydrates	43 g	Vitamin A	10 iu*
Saturated Fat	5 g	Dietary Fiber	5 g	Vitamin C	.2 mg*
Trans Fat	0 g	Sugars	13 g*	Vitamin D	200 mcg*
Cholesterol	40 mg	Protein	19 g		
Sodium	680 mg	Iron	2 mg*		

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FAT FREE  
SKIM MILK



# TURKEY DIVAN

PORTION  
SIZE:  
**1 CUP**

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Chunked White Turkey #644820, 4/5 lb.	5 lbs. 15 oz.
Alfredo sauce, reduced sodium	5 lbs. 6 oz.
Condensed cream of chicken soup, low sodium	2 qt. 1 pt.
Cheddar cheese, shredded	1 lbs. 14 oz.
Broccoli	5 lbs. 10 oz.
Lemon juice	½ c. 2 tbsp.
Italian seasoning	3 tbsp. 1 tsp.
Whole grain croutons	1 lb. 9 oz.
Cooking spray	50 sprays

## Directions

1. Remove turkey from the freezer and allow to thaw under refrigeration for 24 hours.
  2. Preheat oven to 400°F.
  3. Crush croutons until they resemble coarse breadcrumbs.
  4. In a large bowl, mix together alfredo sauce, cream of chicken soup, Italian seasoning and lemon juice.
  5. Add thawed turkey chunks, broccoli and shredded cheese. Mix until well-combined.
  6. Spray hotel pans with non-stick cooking spray and then add in mixture.
  7. Evenly sprinkle crushed croutons on top.
  8. Cover with foil and bake for 30-40 minutes.
- Offer each student one (1) cup of Turkey Divan with 0.5 oz. of crushed croutons to provide 2.5 oz. meat/meat alternate, 0.5 oz. eq whole grain and 1/4 cup Dark Green Vegetable.

Chunked White Turkey (1.9 oz.): 1.25 Meat/Meat Alternate Cheddar Cheese (0.6 oz.): 0.5 Meat/Meat Alternate [FBG] Low-Sodium Alfredo Sauce (1.72 oz.): 0.75 Meat/Meat Alternate [MFG] Broccoli (0.39 cups): 0.25 cups Vegetable, Dark Green [FBG] Whole Grain Rich Croutons (14.2 g): 0.5 oz. eq Whole Grain Rich [MFG]

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\*Indicates missing Nutrient Information.

## Nutrients Per Serving

Calories	309 cal	Potassium	702 mg	Calcium	330 mg
Fat	16 g	Carbohydrates	18 g	Vitamin A	0 iu*
Saturated Fat	6 g	Dietary Fiber	3 g	Vitamin C	0 mg*
Trans Fat	0 g	Sugars	3 g*	Vitamin D	0.1 mcg*
Cholesterol	58 mg	Protein	26 g		
Sodium	896 mg	Iron	0.9 mg*		



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# TURKEY POZOLE

**PORTION SIZE:**  
**1 BOWL**

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Turkey Breast and Thigh Roast 317004, 43.1 lb.	10 lbs. 4 ½ oz.
White onion	3 large onions
Garlic, minced	⅓ c. 1 Tbsp. 1 tsp.
Bay leaf	10 whole leaves
Cumin	2 Tbsp. 1 ½ tsp.
Black pepper	2 ½ tsp.
Oregano, ground	2 ½ tsp.
White hominy, canned	1 gal. 1 c.
Lime	50 ⅛ wedges
Radish	150 slices
Red cabbage, shredded	1 qt. 1 pt. ¼ c.
Low sodium chicken broth	1 gal. 1 qt.
Tap water	1 gal. 1 qt.

Directions	
<ol style="list-style-type: none"> <li>Remove turkey roast from freezer and allow to thaw under refrigeration for 24-72 hours.</li> <li>Prepare by one of the following baking methods:               <ol style="list-style-type: none"> <li>Conventional Oven: preheat to 375°F. Place turkey in a large pan, skin side up. Add 1 ½ c. of water and tent with foil. Cook for 2 hours 45 minutes, removing foil after 1 hour and 30 minutes of cooking.</li> <li>Convection Oven: preheat to 325°F. Place turkey in a large pan, skin side up. Add 1 ½ c. of water and tent with foil. Cook for 2 hours 30 minutes, removing foil after 1 hour and 15 minutes of cooking.</li> </ol> </li> <li>Allow turkey roast to rest for 10-20 minutes before shredding.</li> <li>Place shredded turkey roast in a hotel pan and hold hot for service.</li> <li>Drain and rinse the hominy.</li> <li>Add chicken broth to a sauce pot with water. Heat to a boil and then reduce to low.</li> </ol>	<ol style="list-style-type: none"> <li>In a blender combine onion, minced garlic, bay leaves, cumin, black pepper, oregano and ⅓ of the cooled chicken broth.</li> <li>Blend until smooth.</li> <li>Transfer mixture to a large kitchen pot, add hominy and remaining ⅔ of the chicken broth.</li> <li>Bring pot to a boil then reduce heat and simmer for 40 minutes to an hour.</li> <li>Cut each lime into 8 wedges.</li> </ol> <p>To assemble pozole:</p> <ol style="list-style-type: none"> <li>Add 3.29 oz. of shredded turkey roast in a serving bowl.</li> <li>Portion 1 c. of the soup over the turkey.</li> <li>Top with ⅙ c. shredded cabbage, 3 radish slices and 1 lime wedge.</li> <li>Serve with whole grain item of choice, like tortilla chips.</li> </ol> <p>Offer each student one (1) assembled serving of turkey pozole to provide 2.0 oz. meat/meat alternate and 0.125 vegetables.</p>

Turkey Roast Breast & Thigh Meat (3.29 oz.): 2 Meat/Meat Alternate  
Cabbage (1/8 cup): 1/8 cup Vegetable, Other [FBG]

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\*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	204 cal	Potassium	344 mg*
Fat	5 g	Carbohydrates	17 g
Saturated Fat	1 g	Dietary Fiber	1 g
Trans Fat	0 g	Sugars	2 g*
Cholesterol	54 mg	Protein	17 g
Sodium	1052 mg	Iron	1 mg
		Calcium	16 mg
		Vitamin A	107 iu*
		Vitamin C	9 mg*
		Vitamin D	0 mcg*

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# CARIBBEAN CHICKEN SANDWICH WITH PINEAPPLE SALSA

**PORTION SIZE:**  
**1 SANDWICH**

Ingredients (yields 100 servings)	Quantity
HORMEL® FIRE BRAISED™ Pulled Chicken Thigh #73004, 2/5#	18 lbs. 12 1/8 oz.
Whole grain hamburger buns	100 buns
Red pepper flakes, crushed	1/2 c.
Paprika	1 1/2 c.
Brown sugar, packed	1 1/2 c.
Pineapple tidbits	1 gal. 2 qt.
Red onion	2 qt.
Fresh cilantro	10 oz.
Lime juice	1 pt. 1 c.

Directions
<ol style="list-style-type: none"> <li>1. Remove product from freezer and thaw under refrigeration for 24-72 hours.</li> <li>2. Peel, trim and dice red onion.</li> <li>3. Chop cilantro.</li> <li>4. Drain cans of pineapple tidbits and place in large mixing bowl.</li> <li>5. Add red onion, chopped cilantro and lime juice. Stir until mixed thoroughly.</li> <li>6. Preheat oven to 350°F.</li> <li>7. Place chicken in a hotel pan.</li> <li>8. Add paprika, red pepper flakes and brown sugar. Stir to combine and coat chicken.</li> <li>9. Cover pan with foil and place in oven, heating for 30-35 minutes.</li> <li>10. To assemble a sandwich:               <ol style="list-style-type: none"> <li>a. Open bun and place two halves next to each other.</li> <li>b. Add 3.0 oz. (by weight) of shredded chicken.</li> <li>c. Add 1/4 cup of pineapple salsa.</li> <li>d. Close sandwich with top of bun.</li> </ol> </li> </ol> <p>Offer each student one (1) sandwich to provide 2.0 oz. meat/meat alternate, 2.0 oz. eq whole grain and 1/8 cup fruit.</p>

FIRE BRAISED™ Chicken (3 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Hamburger Bun (1 roll): 2.0 oz. eq Whole Grain Rich (per MFG) Pineapple Salsa (1/4 cup): 1/8 cup of Fruit

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\*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	347 cal	Potassium	400 mg*
Fat	8 g	Carbohydrates	43 g
Saturated Fat	2 g	Dietary Fiber	4 g
Trans Fat	0 g	Sugars	15 g*
Cholesterol	85 mg	Protein	26 g
Sodium	476 mg	Iron	3 mg
		Calcium	182 mg
		Vitamin A	817 iu*
		Vitamin C	7 mg*
		Vitamin D	1 mcg*



# MEDITERRANEAN GRILLED TURKEY CAPRESE

**PORTION SIZE:**  
**1 SANDWICH**

Ingredients (yields 100 servings)	Quantity
JENNIE-O® Turkey Browned Breast Steak #230324, 4/6. 17#	17 lbs. 10 1/8 oz.
Sliced whole grain ciabatta buns	100 buns
Tomato	9 lbs. 14 3/4 oz.
Spinach	3 lbs. 5 oz.
Non-stick cooking spray	100 sprays
Plain yogurt	3 qt.
Lemon juice	1 c.
Extra virgin olive oil	1/2 c.
Garlic powder	1/2 c.
Dill weed	1/2 c.
Shredded mozzarella cheese	6 lbs. 4 oz.

Directions
<ol style="list-style-type: none"> <li>Remove product from freezer and thaw under refrigeration for 24-72 hours.</li> <li>Preheat oven to 350°F.</li> <li>Slice tomatoes 1/2" thick.</li> <li>Prepare tzatziki sauce by combining yogurt, olive oil, lemon juice, dill and garlic in a bowl. Stir until well combined.</li> <li>To assemble a sandwich:               <ol style="list-style-type: none"> <li>Open bun and place two halves next to each other.</li> <li>Spread 2 tablespoons of tzatziki sauce on the bottom half.</li> <li>Add 1/4 cup of shredded mozzarella cheese on top of sauce.</li> <li>Add two (2) turkey slices (2.82 oz.)</li> <li>Add two slices (1/4 cup) of tomatoes.</li> <li>Top with 1/2 cup fresh spinach.</li> <li>Close sandwich with top of bun.</li> </ol> </li> <li>Place assembled sandwiches on lined sheet pans.</li> <li>Spray tops of each sandwich with non-stick cooking spray.</li> <li>Bake in oven for 10-12 minutes.</li> </ol> <p>Offer each student one (1) sandwich to provide 3.0 oz. meat/meat alternate, 2.0 oz. eq whole grain, 1/4 cup Dark Green Vegetable and 1/4 cup Red/Orange Vegetable.</p>

Turkey Steaks (2.82 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Ciabatta (1 roll): 2.0 oz. eq Whole Grain Rich (per Manufacturer PFS) Mozzarella Cheese (1/4 cup): 0.5 oz. Meat/Meat Alternate (per FBG) Tomato Slices (1/4 cup): 0.25 cup Red/Orange Vegetable Spinach (1/2 cup): 0.25 cup Dark Green Vegetable

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\*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	358 cal	Potassium	462 mg*
Fat	10 g	Carbohydrates	37 g
Saturated Fat	4 g	Dietary Fiber	5 g
Trans Fat	0 g*	Sugars	5 g*
Cholesterol	51 mg	Protein	33 g
Sodium	919 mg	Iron	3 mg*
		Calcium	267 mg
		Vitamin A	1442 iu*
		Vitamin C	11 mg*
		Vitamin D	0.5 mcg*



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# TURKEY TORTA

**PORTION SIZE:**  
**1 SANDWICH**

Ingredients (yields 100 servings)	Quantity
JENNIE-O® Turkey Browned Breast Steak #230324, 4/6. 17#	17 lbs. 10 1/8 oz.
Whole grain hoagie buns	100 buns
Non-stick cooking spray	100 sprays
Refried beans	1 gal. 2 qt. 1 c.
Avocado cubes	1 gal. 2 qt. 1 c.
Mayonnaise, light	1 pt. 1 tbsp. 1 tsp.

Directions
<ol style="list-style-type: none"> <li>1. Remove product from freezer and thaw under refrigeration for 24-72 hours.</li> <li>2. Preheat oven to 350°F.</li> <li>3. Open cans of refried beans, placing in a bowl and stirring to loosen.</li> <li>4. Trim, peel and slice avocado into cubes, removing pits.</li> <li>5. To assemble a torta:               <ol style="list-style-type: none"> <li>a. Open hoagie bun.</li> <li>b. Spread one (1) tablespoon of mayo on top bun.</li> <li>c. Spread 1/4 cup of refried beans on bottom bun.</li> <li>d. Add two (2) slices of turkey on top of beans.</li> <li>e. Add 1/4 cup of sliced avocado.</li> <li>f. Close torta.</li> </ol> </li> <li>6. Optional: add jalapenos or hot sauce.</li> <li>7. Place tortas on lined sheet pans.</li> <li>8. Spray the top of each torta with non-stick cooking spray.</li> <li>9. Place sandwiches in the oven and bake for 10-12 minutes.</li> </ol> <p>Offer each student one (1) torta to provide 2.0 oz. meat/meat alternate, 2.0 oz. eq whole grain, 1/4 cup beans/peas and 1/4 cup other vegetables.</p>

Turkey Steaks (2.82 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Hoagie (1 roll): 2.0 oz. eq Whole Grain Rich (per Manufacturer PFS) Refried Beans (1/4 cup): 0.25 cup Beans/Peas Vegetable Avocado (1/4 cup): 0.25 cup Other Vegetables

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\*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	373 cal	Potassium	742 mg
Fat	11 g	Carbohydrates	44 g
Saturated Fat	1 g	Dietary Fiber	9 g
Trans Fat	0 g	Sugars	5 g*
Cholesterol	35 mg	Protein	28 g
Sodium	854 mg	Iron	3 mg
		Calcium	70 mg
		Vitamin A	55 iu*
		Vitamin C	4 mg*
		Vitamin D	0 mcg*



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## BREAKFAST TURKEY CHORIZO CRUNCHURITO

PORTION  
SIZE:  
**1 CRUNCHURITO**

Ingredients (yields 100 servings)	Quantity
JENNIE-O® Turkey Chorizo Crumbles #33038, 40 lb.	8 lbs. 2 oz.
Hash brown patties, frozen	100 patties
Liquid eggs	2 qt. 1 ½ c. 2 tsp.
Whole grain tortilla	100 tortillas
Cheddar cheese, shredded	3 lbs. 2 oz.
Non-stick cooking spray	100 sprays
Mayonnaise, light	1 pt. 1 c.
Jalapenos, minced	1 ½ c. 1 tbsp.
Jalapeno juice, canned	¼ c. ½ tsp.
Chili powder	2 tbsp. ¼ tsp.
Cumin	2 tbsp. ¼ tsp.
Garlic powder	1 tbsp.

Directions
<ol style="list-style-type: none"> <li>Remove turkey chorizo crumbles and hash brown patties from the freezer and allow to thaw under refrigeration for 24-72 hours.</li> <li>Preheat oven to 400°F.</li> <li>Place product in a single layer on a sheet pan and bake - conventional: 20-25 minutes or convection: 11-13 minutes.</li> <li>Cook liquid whole eggs according to manufacturer's instructions.</li> <li>To make creamy jalapeno sauce:               <ol style="list-style-type: none"> <li>Mince jalapenos.</li> <li>Mix thoroughly in a large bowl with mayonnaise, juice from the jalapeno can, chili powder, cumin and garlic powder.</li> </ol> </li> <li>Preheat oven to 350°F.</li> <li>Assemble a crunchurito:               <ol style="list-style-type: none"> <li>Place a tortilla on work surface and spread 1 tablespoon of creamy jalapeno sauce in the center - leave an inch border around the edge.</li> <li>Add 1 hash brown patty to the center.</li> <li>Add ¼ cup of cooked egg.</li> <li>Sprinkle with 1.3 oz. turkey chorizo.</li> <li>Top with 0.5 oz. shredded cheddar cheese.</li> <li>Start folding one edge of the tortilla towards the center of the ingredients. Hold in place and continue to fold the edges to form pleats which seal into a circle.</li> </ol> </li> <li>Spray the pleats of each crunchurito with non-stick cooking spray and place seam side down on lined baking sheets.</li> <li>Bake for 10-12 minutes.</li> </ol> <p>Offer each student one (1) whole breakfast turkey chorizo crunchurito to provide 2.5 oz. meat/meat alternate, 2.0 oz. eq whole grain and 0.25 cup Vegetable, Starchy.</p>

Turkey Chorizo (1.3 oz.): 1.0 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: 28 g/1.0 oz. = 1 oz. eq) Whole Liquid Eggs (1.5 Tbsp): 1 oz. eq Meat/Meat Alternate (per FBG 1.5 Tbsp = 1 M/MA) Shredded Cheddar Cheese (0.5 oz.): 0.5 oz. eq Meat/Meat Alternate (per FBG: 1 oz. = 1 M/MA) Hashbrown Patty (0.25 cups/1 patty): 0.25 cup Vegetable, Starchy

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

\*Indicates missing Nutrient Information.

### Nutrients Per Serving

Calories	456 cal	Potassium	362 mg*	Calcium	276 mg*
Fat	20 g	Carbohydrates	46 g	Vitamin A	50 iu*
Saturated Fat	7 g	Dietary Fiber	5 g	Vitamin C	0 mg*
Trans Fat	0 g	Sugars	2 g*	Vitamin D	0.1 mcg*
Cholesterol	140 mg	Protein	20 g		
Sodium	917 mg	Iron	3 mg*		



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# HOT HONEY BREAKFAST SANDWICH

**PORTION SIZE:**  
**1 SANDWICH**

Ingredients (yields 100 servings)	Quantity
JENNIE-O® Turkey Bacon #271106, 7.5 lb.	200 slices
JENNIE-O® All Natural* Turkey Breakfast Sausage Patties #613810, 137/cs	100 patties
Whole grain biscuits	100 biscuits
Round egg patties	100 patties
Sriracha	1 pt. 1 tbsp. 1 tsp.
Honey	1 pt. 1 tbsp. 1 tsp.
Garlic powder	2 tbsp. ¼ tsp.
Black pepper	2 tbsp. ¼ tsp.

Directions			
<ol style="list-style-type: none"> <li>Remove product from freezer and thaw under refrigeration for 24 hours.</li> <li>Mix the sriracha, honey, garlic powder and pepper together in a large bowl.</li> <li>Prepare turkey sausage patties according to one of the following cooking methods:               <ol style="list-style-type: none"> <li>CONVECTION OVEN: Preheat to 375°F. Position patties in a single layer about 1" apart on a shallow baking pan. Cook for 4-5 minutes.</li> <li>CONVENTIONAL OVEN: Preheat to 400°F. Position patties in a single layer about 1" apart on a shallow baking pan. Cook for 7-9 minutes.</li> <li>COMBI OVEN: Preheat to 325°F. Position patties in a single layer about 1" apart on a shallow baking pan. Cook for 4-5 minutes.</li> <li>FLAT TOP GRILL: Preheat to 400°F. Coat flat top grill with nonstick spray. Position patties in a single layer about 1" apart. Cook for 4 minutes.</li> </ol> </li> <li>Heat egg patties according to manufacturer directions.</li> </ol>		<ol style="list-style-type: none"> <li>Prepare turkey bacon according to one of the following cooking methods:               <ol style="list-style-type: none"> <li>CONVECTION OVEN: Preheat to 350°F. Do not oil the pan. Place slices on baking sheet in a single layer, heat for 4-4 1/2 minutes.</li> <li>CONVENTIONAL OVEN: Preheat to 350°F. Do not oil the pan. Place slices on baking sheet in a single layer, heat for 7-8 minutes.</li> <li>MICROWAVE: Place 4-6 slices in a single layer on a paper towel lined microwave-safe plate. Heat on high for 15-20 seconds.</li> <li>FLAT TOP GRILL: Preheat to 350°F. Do not oil grill. Place slices on grill in a single layer, turn bacon at 1 1/2 minutes, and cook for a total of 3 minutes.</li> </ol> </li> <li>Heat biscuits according to manufacturer directions.</li> <li>Assemble a sandwich:               <ol style="list-style-type: none"> <li>Open biscuit and place two halves next to each other.</li> <li>Spread 2 teaspoons of hot honey sauce on the bottom half of the biscuit.</li> <li>Add one (1) turkey sausage patty.</li> <li>Add one (1) egg patty.</li> <li>Top with two (2) strips of turkey bacon.</li> <li>Close sandwich with top of biscuit.</li> </ol> </li> </ol>	
Offer each student one (1) hot honey breakfast sandwich to provide 2.0 oz. meat/meat alternate and 2.0 oz. eq whole grain.			

Turkey Bacon (2 slices): 0.25 oz. Meat/Meat Alternate Egg Patty (1 each): 0.75 oz. Meat/Meat Alternate (per Manufacturer PFS) Sausage Patty (1 each): 1 oz. eq Meat/Meat Alternate (per Manufacturer PFS) Whole Grain Biscuit (1 each): 2.0 oz. eq Whole Grain Rich (Exhibit A: Grain Requirements For Child Nutrition Programs)

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\*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	364 cal	Potassium	363 mg*
Fat	18 g	Calcium	171 mg
Saturated Fat	9 g	Vitamin A	167 iu*
Trans Fat	0 g	Vitamin C	1 mg*
Cholesterol	118 mg	Vitamin D	0 mcg*
Sodium	929 mg	Protein	17 g
		Iron	2 mg*



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# SAUSAGE SILOG

**PORTION SIZE:**  
**1 SERVING**

Ingredients (yields 100 servings)	Quantity
JENNIE-O® Turkey Sausage Link #614003, 160/cs	200 links
Liquid eggs	2 qt. 1 ½ c. 2 tsp.
Canola oil	1 qt. 1 pt. ¼ c.
Garlic, minced	1 pt. 1 tbsp. 1 tsp.
Whole grain brown rice, parboiled	6 gal. 1 qt.
Cheese sauce	3 qt. ½ c.

Directions
<ol style="list-style-type: none"> <li>Remove product from freezer and thaw under refrigeration for 24-72 hours.</li> <li>Prepare turkey sausage according to one of the following cooking methods:               <ol style="list-style-type: none"> <li>CONVECTION OVEN: Preheat to 375°F. From thawed, cook for 6 minutes. (Note: This product can be cooked from frozen for 9 minutes using this cook method.)</li> <li>COMBINATION OVEN: Preheat to 325°F. From thawed, cook for 5 minutes. (Note: This product can be cooked from frozen for 6 minutes using this cook method.)</li> <li>CONVENTIONAL OVEN: Preheat to 400°F. From thawed, cook for 10 minutes. (Note: This product can be cooked from frozen for 13 minutes using this cook method.)</li> </ol> </li> <li>Cook liquid eggs according to manufacturer's instructions.</li> <li>In a large pan or tilt skillet, heat oil over low heat.</li> <li>Add minced garlic and cook, stirring occasionally, until a light golden brown.</li> <li>Raise heat to high and add rice to pan. Spread rice over the surface of the skillet for about 45 seconds or until rice starts to sizzle. Toss to redistribute and repeat until rice is heated through.</li> <li>Place sealed frozen cheese sauce bag in a steamer or in boiling water.</li> <li>Heat for 45 minutes or until product reaches serving temperature.</li> </ol> <p>Offer each student one (1) cup of garlic fried rice, 1/4 cup scrambled eggs, two (2) turkey sausage links and top with (or offer on the side) 2 tbsp. cheese sauce to provide 3.5 oz. meat/meat alternate and 2.0 oz. eq whole grain.</p>

Turkey Sausage (2 links): 2.0 oz. Meat/Meat Alternative Whole Liquid Eggs (1.5 Tbsp): 1 oz. eq Meat/Meat Alternate (per FBG 1.5 Tbsp = 1 M/MA) Cheddar Cheese Sauce (2 Tbsp): 0.5 oz. eq Meat/Meat Alternate (per Manufacturer PFS) Brown Rice (1 cup): 2.0 oz. eq Whole Grain Rich (Exhibit A: Grain Requirements For Child Nutrition Programs)

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

\*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	495 cal	Potassium	275 mg*
Fat	29 g	Carbohydrates	40 g
Saturated Fat	5 g	Dietary Fiber	2 g
Trans Fat	0 g	Sugars	2 g*
Cholesterol	176 mg	Protein	22 g
Sodium	406 mg	Iron	0.5 mg*
		Calcium	97 mg*
		Vitamin A	0.2 iu*
		Vitamin C	0.7 mg*
		Vitamin D	0 mcg*



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