

chipotle BBQ turkey bowl



Serving Suggestion



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portion size:
1 bowl

Ingredients	50 Servings		100 Servings		Directions	
	Measure	Weight	Measure	Weight		
Sauce						
Oil, vegetable	¼ c.		½ c.		<ol style="list-style-type: none"> Heat oil in stock pot or kettle. Cook onions until golden. Add remaining sauce ingredients. Bring to boil. Decrease heat and simmer for 30 minutes. Use 2" deep hotel pans. Divide turkey and sauce evenly into each pan. Cover and heat in a 350° F oven for 30-45 minutes. Mix mayonnaise, milk, sugar, vinegar, and cayenne to make dressing. Toss dressing with cabbage slaw, jalapeno, and cilantro. For each serving, put 1 c. (2 #8 scoops) cooked rice into a bowl. Place a #8 scoop of turkey on the rice and top with a #16 scoop of cabbage slaw. 	
Onions, diced		1 lb. 11 oz.		3 lbs. 6 oz.		
Garlic, minced			¾ c.			
Ketchup	2 ½ c.		1 qt. 1 c.			
Vinegar, distilled	½ c. 2 tbsp.		1 ¼ c.			
Sugar, brown, packed	½ c. 2 tbsp.		1 ¼ c.			
Mustard, dry	2 tbsp.		¼ c.			
Cumin, ground	2 tbsp.		¼ c.			
Paprika	2 tbsp.		¼ c.			
Chipotle chili powder	3 ½ tbsp.		¼ c. 3 tbsp.			
Chicken stock, reduced sodium	2 ½ c.		1 qt. 1 c.			
Water	1 ½ c.		3 c.			
JENNIE-O® Shredded Thigh Meat, #220220, thawed		8 lbs. 8 oz.		17 lbs.		
Cabbage Slaw						
Mayonnaise	1 ¼ c.		2 ½ c.			
Milk, low-fat. 1%	1 ¼ c.		2 ½ c.			
Sugar, granulated	2 ½ tbsp.		¼ c. 1 tbsp.			
Vinegar, distilled	2 ½ tsp.		1 tbsp. 2 tsp.			
Cayenne pepper, ground	¾ tsp.		1 ½ tsp.			
3 color shredded coleslaw mix		2 lbs.		4 lbs.		
Jalapeno pepper, fresh, finely chopped	1 -2 ea.		3-4 ea.			
Cilantro, chopped	2 ½ c.		1 qt. 1 c.			
Brown rice, cooked with no salt added	3 gal. 2 c.		6 gal. 1 qt.			

1 serving provides 2 oz. meat/meat alternate,
2 oz. bread/grain equivalent, ¼ c. vegetable.

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

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Nutrients Per Serving

Calories	417 cal	Trans Fat	0 g	Carbohydrates	57 g
Fat	12 g	Cholesterol	66 mg	Dietary Fiber	5 g
Saturated Fat	2 g	Sodium	570 mg	Protein	18 g