

# crazy turkey tacos



Serving Suggestion



## crazy turkey tacos

portion size:  
1 taco

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
BLUE RIBBON™ Oven Roasted Turkey Breast - Reduced Sodium, #2364-40		12 ½ lbs.		25 lbs.	<ol style="list-style-type: none"> <li>1. Preheat oven to 350° F.</li> <li>2. Slice turkey and chop in thin strips. Put on roasting pans.</li> <li>3. Stir in cumin, onion powder and garlic powder.</li> <li>4. Add water.</li> <li>5. Bake for 40 minutes or until internal temperature reaches 165° F. as measured by meat thermometer.</li> <li>6. Warm tortillas. Portion 4 oz. turkey or about ¾ c. on each tortilla.</li> </ol>
Ground cumin	2 tbsp.		¼ c.	1 lb. 8 oz.	
Onion powder	1 tbsp.		2 tbsp.		
Garlic powder	1 tbsp.		2 tbsp.		
Water	4 oz.		1 c.		
Tortillas, multi grain, 8", USDA					

Serving Suggestion: Offer beans, rice, shredded lettuce, diced tomatoes, salsa, guacamole, jalapeños, sour cream, or taco sauce on the side.

• 1 serving provides 2 oz. meat/meat alternate and 1 serving bread grain.

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

Nutrients Per Serving					
Calories	212 cal	Trans Fat	0 g	Carbohydrates	22.36 g
Fat	4.06 g	Cholesterol	35.00 mg	Dietary Fiber	3.06 g
Saturated Fat	1.00 g	Sodium	820.71 mg	Protein	21.09 g