

holiday bowl



Serving Suggestion



holiday bowl

portion size:
1 bowl (12 oz.)

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Turkey and Gravy W/D FC, #2847-28, thawed	1 qt. 1 c.		2 qt. 2 c.		1. Heat turkey and gravy to internal temperature of 165°F. as measured by meat thermometer. 2. Hold prepared mashed potatoes at 140°F. or higher until service. 3. Assembly: In each 12 oz. bowl, portion 1 #8 scoop mashed potatoes. Top with ½ c. (4 oz. ladle or #8 scoop) turkey and gravy. At top of bowl add 1 #40 scoop of cranberry sauce. Place ¼ c. of shredded carrots next to turkey and gravy. Serve immediately or hold at a minimum of 140°F. 4. Serve with whole grain roll on side.
Mashed potatoes, granules, USDA, prepared with milk and water	1 can (50 oz.)		2 cans (50 oz.)		
Carrots, shredded, fresh	1 qt. 1 c.		2 qt. 2 c.		
Cranberry sauce, canned, USDA	1 qt. 2 c.		3 qt.		
Whole grain dinner roll, 2 oz.		4 lbs. 4 oz.		8 lbs. 8 oz.	

Serving Option: The taco seasoning may be increased or decreased to meet student preferences. Salsa and more vegetables or avocado may be offered on the side.

• 1 serving provides 2 oz. meat/meat alternate,
1 ½ servings bread grain and ¼ cup vegetable.

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

Nutrients Per Serving					
Calories	452 cal	Trans Fat	0 g	Carbohydrates	63.15 g
Fat	13.79 g	Cholesterol	57.10 mg	Dietary Fiber	6.69 g
Saturated Fat	3.72 g	Sodium	894.20 mg	Protein	22.44 g