

# hot turkey biscuit



Serving Suggestion



## hot turkey biscuit

portion size:  
1 whole biscuit with 8 oz. of topping

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Turkey gravy, prepared	1 gal. 2 qt.		3 gal.		1. Prepare gravy according to package instructions. 2. Mix turkey, onions, celery, parsley, pepper and vegetables together and add to gravy. 3. Bring gravy mixture to boil and reduce heat and simmer for 30 minutes or until internal temperature reaches 165° F. as measured by meat thermometer. 4. Prepare biscuits according to manufacturer's instructions. Keep warm. 5. To serve, split biscuits in half and portion 8 oz. (1 c.) of turkey mixture over biscuit halves (2).
Chunked Turkey W/D FC, #6447-20, thawed		10 lbs.		20 lbs	
Onion, diced	2 c.		1 qt.		
Celery, diced	2 c.		1 qt.		
Parsley flakes, dried	2 tbsp.		1/4 c.		
Black pepper	2 tsp		1 tbsp. 1 tsp.		
Mixed vegetables, frozen	4 lbs.		8 lbs.		
Biscuits, 2 oz.	50 ea.		100 ea.		

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

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

### Nutrients Per Serving

Calories	384 cal	Trans Fat	0 g	Carbohydrates	40.07 g
Fat	13.81 g	Cholesterol	57.18 mg	Dietary Fiber	2.90 g
Saturated Fat	2.81 g	Sodium	1432.51 mg	Protein	27.15 g