



SOUTHWEST TURKEY BURGER



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PORTION
SIZE:
1 BURGER

| Ingredients | 50 Servings | | 100 Servings | | Directions |
|---|-------------|--------------|--------------|--------------|---|
| | Measure | Weight | Measure | Weight | |
| JENNIE-O® Savory All Natural Turkey Burger Fully Cooked, #616630 | 50 ea. | 8 lb. 10 oz. | 100 ea. | 17 lb. 4 oz. | <ol style="list-style-type: none"> Place patties on parchment lined sheet pan and heat in 350° F oven for 15-20 minutes. Remove from oven and place 1 oz. cheese on each patty. Return to oven for 5 minutes until cheese is melted and the patty reaches 165° F as measured by a meat thermometer. Lay out buns. Place one patty on each bun. Portion a #20 scoop of guacamole on patty. Place 2 slices of tomato and 1 slice of red onion on top. Add top of bun. Serve one burger as one portion. |
| Monterey Jack or pepper jack cheese, sliced | | 3 lb. 2 oz. | | 6 lb. 4 oz. | |
| Whole grain ciabatta bun, 2 oz. or Whole grain hamburger bun, 4", 2 oz. | 50 ea. | | 100 ea. | | |
| Guacamole, prepared | 2 qt. 2 c. | | 1 gal. 1 qt. | | |
| Tomato, sliced 1/8" | | 3 lb. | | 6 lb. | |
| Red onion, sliced 1/8" | | 1 lb. 9 oz. | | 3 lb. 8 oz. | |

1 serving provides 3 oz. meat/meat alternate, 2 oz. Eq. servings bread/grain, and 1/4 c. (Other) vegetable.

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

Nutrients Per Serving

| | | | | | |
|---------------|---------|-------------|--------|---------------|------|
| Calories | 491 cal | Trans Fat | 0 g | Carbohydrates | 35 g |
| Fat | 26 g | Cholesterol | 85 mg | Dietary Fiber | 6 g |
| Saturated Fat | 9 g | Sodium | 825 mg | Protein | 29 g |



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