



TURKEY PHO



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PORTION SIZE:
½ C. NOODLES
WITH 10 OZ.
BROTH

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Oil, vegetable	¼ c.		½ c.		<ol style="list-style-type: none"> Heat oil in stock pot or kettle. Add onions and cook until soft. Stir in Chinese 5- spice powder, fish sauce, brown sugar, and broth. Add turkey to broth. Bring to boil. Decrease heat and simmer for 45 minutes. Cook rice noodles until al dente, about 5 minutes. To serve, portion ½ c. of noodles into 12-16 oz bowl. Ladle 10 oz. of soup over noodles. Sprinkle with toppings (1 tbsp.) and serve with lime wedge. Toppings may be offered on the side.
Onions, diced ¼"	1 qt. 1 c.		2 qt. 2 c.		
Chinese 5-spice powder	¼ c.		½ c.		
Asian fish sauce	¾ c.		1 ½ c.		
Brown sugar	¼ c.		½ c.		
Chicken broth, reduced sodium	2 gal.		4 gal.		
Water	1 qt. 2 c.		3 qt.		
JENNIE-O® Shredded Turkey Breast Frozen, #220120		8 lb.		16 lb.	
Brown rice noodles, dry		3 lb. 2 oz.		6 lb. 4 oz.	
Toppings					
Cilantro, chopped	3 ½ c.		1 qt. 3 c.		
Green onions, chopped	3 ½ c.		1 qt. 3 c.		
Jalapeño peppers, fresh, thinly sliced	3 ½ c.		1 qt. 3 c.		
Lime wedge	10 ea.	1 lb. 12 oz.	20 ea.	3 lb. 8 oz.	

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

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

Nutrients Per Serving

Calories	230 cal	Trans Fat	0 g	Carbohydrates	28 g
Fat	3 g	Cholesterol	38 mg	Dietary Fiber	1 g
Saturated Fat	0 g	Sodium	737 mg	Protein	23 g



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