

# turkey adobo



Serving Suggestion



## turkey adobo

portion size:  
1 bowl

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Adobo seasoning					<div>1. Combine all dry seasonings. Store in air tight container.</div> <div>2. Stir tomato sauce, adobo seasoning, and water together.</div> <div>3. Divide turkey and beans evenly among 2" deep hotel pans. Divide sauce among pans and stir into the meat and beans. Cover pans and simmer in a 350° F oven for 45-60 minutes.</div> <div>4. To serve, portion 1 c. (2 #8 scoops) rice into bowl. Top with #8 scoop of turkey adobo.</div>
Paprika	¼ c. 2 tbsp.		¾ c.		
Pepper, black, ground	2 tbsp.		¼ c.		
Onion powder	3 tbsp.		¼ c. 2 tbsp		
Oregano, leaves, dried	3 tbsp.		¼ c. 2 tbsp.		
Cumin, ground	3 tbsp.		¼ c. 2 tbsp		
Garlic, granulated	2 tbsp.		¼ c.		
Chili powder	2 tbsp.		¼ c.		
Tomato sauce, low sodium, canned	1.1 #10 cans		2.2 #10 cans		
Adobo seasoning	1 c.		2 c.		
Water	2 c. 2 tbsp.		2 qt. 2 c.		
JENNIE-O® Shredded Thigh Meat, #220220, thawed		8 lbs. 8 oz.		17 lbs.	
Kidney beans, canned, drained	1.4 #10 cans		2.7 #10 cans		
Brown rice, cooked with no salt added	3 gal. 2 c.		6 gal. 1 qt.		

1 serving provides 2 oz. meat/meat alternate,  
2.oz. servings bread/grain, ½ c. vegetable  
(¼ c. beans/legumes, ¼ c. red/orange).

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

©2017 Jennie-O Turkey Store, LLC

Nutrients Per Serving			
Calories	376 cal	Trans Fat	0 g
Fat	6 g	Cholesterol	64 mg
Saturated Fat	1 g	Sodium	509 mg
		Carbohydrates	57 g
		Dietary Fiber	8 g
		Protein	19 g