



thai turkey salad

portion size: 1 salad

Ingredients	50 Servings		100 Servings				
	Measure	Weight	Measure	Weight	Directions		
Dressing					Whisk together chili paste, honey, lime juice, garlic, and oil.		
Thai chili paste	1/4 c. 2 tbsp.		3/4 C.		2. Toss dressing with turkey, carrots, peppers, edamame,		
Honey	1 ½ c.		2 ½ c.		and onions.		
Lime juice, fresh	1 ¼ c.		2 ½ c.		3. To make each salad, place 1 c. romaine in a 16 oz. bowl or		
Garlic, chopped	1 tbsp. 2 tsp.		3 tbsp. 1 tsp.		clear clam shell. Top with a #6 scoop (2/3 c.) turkey salad. Sprinkle with 1/4 c. crunchy noodles. Keep chilled at 41°F		
Salad oil	1 1/4 c.		2 ½ c.		until service.		
JENNIE-O® Shredded Turkey Breast, #2201-20, thawed		8 lbs.		16 lbs.			
Shedded carrots, RTU	2 ½ c.		1 qt. 1 c.				
Red bell peppers, diced, 1/4", RTU	³⁄4 C.		1 ½ c.				
Edamame	³ / ₄ C.		1 ½ c.				
Green onions, thinly sliced	10 ea.		20 ea.				
Romaine salad mix or chopped romaine, RTU		8 lbs.		16 lbs.			
Crunchy chow mein noodles or crunchy wonton noodles		1 lb. 8 oz.		2 lbs. 15 oz.			

1 serving provides 2 oz. meat/meat alternate, ½ serving bread/grain, and ¾ cup vegetable (1/2 c. dark green, 1/4 c. other).

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

Nutrients Per Serving										
Calories	239 cal	Trans Fat	0 g	Carbohydrates	21 g					
Fat	9 g	Cholesterol	35 mg	Dietary Fiber	3 g					
Saturated Fat	1 g	Sodium	476 mg	Protein	21 g					

^{*}Nutrient analysis is based on the use of crunchy chow mein noodles.