

Quest Food Management

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Recipe Master List

Dec 1, 2015

000376 - entree - meatloaf turkey

Recipe HACCP Process: #2 Same Day Service

Source: nslp
Number of Portions: 48
Size of Portion: serving

Meat/Alt: 3 oz
Grains: 0 oz
Fruit: 0 Cup
Vegetable: 0 Cup
Milk: 0 Cup

<p>903704 turkey ground raw 85% lean gfs 256322... 10 LB, RAW 85% YIELD 903425 soup onion mix gfs 286435..... 2 CUP, dry 901980 panko bread crumbs gfs 175691..... 5 CUP 990112 egg lg raw fresh..... 10 egg 903731 WORCESTERSHIRE SAUCE..... 1/4 CUP</p>	<p>CCP: Heat to 155° F or higher for at least 15 Seconds</p> <p>yield cooked 48 SQUARES..</p> <p>combine raw ground turkey onion soup mix, bread crumbs, eggs and- mix well .</p> <p>USING FULL 2" HOTEL PANS... SPRAY VERY WELL</p> <p>USING 5LB OF THE MIXTURE FORM A LOAF AGAINST ONE LONG HALF OF THEPAN - REPEAT ON THE OTHER SIDE. YOUR PAN SHOULD HAVE TWO EVEN LOAFS WITH A GAP OFABOUT 5" INBETWEEN THE TWO LOAVES.</p> <p>BAKE AT 350 COVERED WITH FILM AND FOIL FOR 45 MINUTES, UNCOVER ANDCHECK TEM- CONTINUE TO BAKE UNCOVERED FOR 30 MORE MINUTES OR UNTIL INTERNAL \$ AT 175. LET REST FOR 15 MINUTES, THEN CUT EACH LOAF INTO 2 INCH SLICES.. THISRECIPE SHOULD YEILD TWO PANS.</p>
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*Nutrients are based upon 1 Portion Size (serving)

Calories	247	kcal	Cholesterol	115.88	mg	Sugars	*0.00*	g	Calcium	33.19	mg	49.89%	Calories from Total Fat
Total Fat	13.70	g	Sodium	528.47	mg	Protein	20.05	g	Iron	1.48	mg	16.50%	Calories from Sat Fat
Saturated Fat	4.53	g	Carbohydrate	7.86	g	Vitamin A	52.08	IU	Water ¹	*0.00*	g	1.44%	Calories from Trans Fat
Trans Fat ²	0.40	g	Dietary Fiber	0.61	g	Vitamin C	*0.00*	mg	Ash ¹	*0.00*	g	12.72%	Calories from Carbohydrates
												32.46%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.