

HOLIDAY BOWL: 50 SERVINGS

INGREDIENTS

- Renzi #10161 Jennie-O Diced Turkey - 6 ¼ lbs.
- Renzi #58101 Vanee Foods Turkey Gravy - 2, 50 oz cans
- Renzi #34136 Idahoan Mashed Potatoes, prepared - 1 box
- Renzi #88316 Carrots, shredded, fresh - 1 qt. 1 cup
- Renzi #47037 Cranberry Sauce, canned, USDA - 1 qt. 2 cups
- Renzi #50990 Bake Crafters Whole Grain Dinner Roll, 1 oz. - 50



METHOD

1. Heat turkey and gravy to internal temperature of 165°F as measured by meat thermometer.
2. Hold prepared mashed potatoes at 140°F or higher until service.
3. Assembly: In each 12 oz. bowl, portion 1 #8 scoop mashed potatoes. Top with ½ c. (4 oz. ladle or #8 scoop) turkey and 2 oz ladle of gravy. At top of bowl, add 1 #40 scoop of cranberry sauce. Place ¼ c. of shredded carrots next to cranberry sauce. Serve immediately or hold at a minimum of 140°F.
4. Serve with whole grain roll on side.

NUTRITION INFORMATION:

Calories	452 cal	Dietary Fiber	6.69 g
Trans Fat	0 g	Saturated Fat	3.72 g
Carbohydrates	63.15 g	Sodium	894.2 mg
Fat	13.79 g	Protein	22.44 g
Cholesterol	57.1 mg		
Equivalents: 2 oz meat/meat alternate, 1 ½ servings bread grain and ¼ cup vegetable.			

FROM THE RENZI KITCHEN