

**Jennie-O**

Brand



## CRANBERRY BBQ TURKEY PIZZA

PORTION  
SIZE:  
**1 PIZZA**

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Fully Cooked Turkey Breast & Thigh Roast 317004, 43.1 lb	3 lbs. 15 1/8 oz.
Whole Grain Flatbread, 2 oz	50 flatbreads
Mozzarella cheese, shredded	3 lbs. 14 1/2 oz.
Cranberry sauce	1 pt. 1 c. 2 Tbsp.
BBQ sauce	1 pt. 1 c. 2 Tbsp.
Tap water	1/4 c. 1/2 tsp.

### Directions

1. Remove turkey roast from freezer and allow to thaw under refrigeration for 24-72 hours.
  2. Dice thawed turkey roast into bite-sized pieces.
  3. In a bowl, combine cranberry sauce, BBQ sauce and water until smooth.
  4. Preheat oven to 350°F.
  5. Assemble pizzas:
    - a. Line a clean sheet pan with parchment paper
    - b. Layout flatbreads in a single layer
    - c. Spread 1 oz. of the cranberry BBQ sauce over each flatbread, spreading evenly to the edge
    - d. Sprinkle each with 1.25 oz. of shredded cheese
    - e. Top each with 1.26 oz. of diced turkey roast
  6. Place flatbreads in the oven and bake for 12-14 minutes.
  7. Right before service, sprinkle 1/2 tablespoon of crispy onions and 1/2 teaspoon of chopped green onion on each pizza.
- Offer each student one (1) whole Cranberry BBQ Turkey Pizza to provide 2.0 oz. meat/meat alternate and 2.0 oz. eq. whole grain.

Turkey Roast Breast & Thigh Meat (1.26oz): 0.75 Meat/Meat Alternate  
Mozzarella Cheese (1.25 oz): 1.25 Meat/Meat Alternate [FBG] Whole Grain Flatbread (1 each): 2 oz. eq. Whole Grain Rich [MFG]

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

\*Indicates missing Nutrient Information.

### Nutrients Per Serving

Calories	367 cal	Potassium	148 mg*	Calcium	91 mg*
Fat	12 g	Carbohydrates	43 g	Vitamin A	10 iu*
Saturated Fat	5 g	Dietary Fiber	5 g	Vitamin C	.2 mg*
Trans Fat	0 g	Sugars	13 g*	Vitamin D	200 mcg*
Cholesterol	40 mg	Protein	19 g		
Sodium	680 mg	Iron	2 mg*		

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