



MEDITERRANEAN GRILLED TURKEY CAPRESE

PORTION SIZE:
1 SANDWICH

Ingredients (yields 100 servings)	Quantity
JENNIE-O® Turkey Browned Breast Steak #230324, 4/6. 17#	17 lbs. 10 1/8 oz.
Sliced whole grain ciabatta buns	100 buns
Tomato	9 lbs. 14 3/4 oz.
Spinach	3 lbs. 5 oz.
Non-stick cooking spray	100 sprays
Plain yogurt	3 qt.
Lemon juice	1 c.
Extra virgin olive oil	1/2 c.
Garlic powder	1/2 c.
Dill weed	1/2 c.
Shredded mozzarella cheese	6 lbs. 4 oz.

Directions
<ol style="list-style-type: none"> Remove product from freezer and thaw under refrigeration for 24-72 hours. Preheat oven to 350°F. Slice tomatoes 1/2" thick. Prepare tzatziki sauce by combining yogurt, olive oil, lemon juice, dill and garlic in a bowl. Stir until well combined. To assemble a sandwich: <ol style="list-style-type: none"> Open bun and place two halves next to each other. Spread 2 tablespoons of tzatziki sauce on the bottom half. Add 1/4 cup of shredded mozzarella cheese on top of sauce. Add two (2) turkey slices (2.82 oz.) Add two slices (1/4 cup) of tomatoes. Top with 1/2 cup fresh spinach. Close sandwich with top of bun. Place assembled sandwiches on lined sheet pans. Spray tops of each sandwich with non-stick cooking spray. Bake in oven for 10-12 minutes. <p>Offer each student one (1) sandwich to provide 3.0 oz. meat/meat alternate, 2.0 oz. eq whole grain, 1/4 cup Dark Green Vegetable and 1/4 cup Red/Orange Vegetable.</p>

Turkey Steaks (2.82 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Ciabatta (1 roll): 2.0 oz. eq Whole Grain Rich (per Manufacturer PFS) Mozzarella Cheese (1/4 cup): 0.5 oz. Meat/Meat Alternate (per FBG) Tomato Slices (1/4 cup): 0.25 cup Red/Orange Vegetable Spinach (1/2 cup): 0.25 cup Dark Green Vegetable

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

*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	358 cal	Potassium	462 mg*
Fat	10 g	Carbohydrates	37 g
Saturated Fat	4 g	Dietary Fiber	5 g
Trans Fat	0 g*	Sugars	5 g*
Cholesterol	51 mg	Protein	33 g
Sodium	919 mg	Iron	3 mg*
		Calcium	267 mg
		Vitamin A	1442 iu*
		Vitamin C	11 mg*
		Vitamin D	0.5 mcg*



Interested in more delicious recipes? Find the USDA Formatted Recipes behind the photos, plus other ideas, online at jennieofoodservice.com/k12/