

turkey cheesesteak



Serving Suggestion



turkey cheesesteak

portion size:
1 sandwich

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Perfect L'attitudes® New World Slow Roasted Turkey, #2156-34, thawed		10 lbs. 2 oz.		20 lbs. 4 oz.	<ol style="list-style-type: none"> Preheat oven to 350° F. Thaw frozen pack 24-36 in refrigerator. Remove from plastic package and place in foil pan/hotel pan. Place uncovered in conventional oven for 25-30 minutes, then break apart with tongs, meat forks or dough cutter. Place back in oven for additional 25-30 minutes until thoroughly heated and browned or until internal temperature reaches 140°F. as measured by meat thermometer. Remove from oven and break apart/shred further (while still in pan). Heat oil and stir fry onions and peppers until soft. Season with black pepper and garlic powder. Alternative cooking method: Spread onions and peppers on sheet pans. Toss with oil, pepper, and garlic and roast in oven at 425°F. for 20-25 minutes or until the vegetables are soft. Mix cooked onions and peppers together with hot turkey. Open and lay out rolls. Portion turkey and vegetable mixture (about ¾ cup) evenly on each bun. Cut cheese slices diagonally. Place 2 triangles on each sandwich. Wrap each sandwich in ovenable wrap. Hold at 140°F to keep warm and allow cheese to melt.
Vegetable oil	¼ c.		½ c.		
Onions, sliced		6 lbs. 6 oz.		12 lbs. 12 oz.	
Green peppers, sliced		3 lbs. 8 oz.		7 lbs.	
Black pepper	1 tbsp. 2 tsp.		3 tbsp.		
Garlic, granulated	¼ c.		½ c.		
Whole grain hoagie roll, 6" (2.5 oz.)	50 ea.		100 ea.		
American sliced cheese, .5 oz.	50 slices	1 lb. 9 oz.	100 slices	3 lbs. 2 oz.	

• 1 serving provides 2 oz. meat/meat alternate, 2 servings bread grain and ½ cup of vegetables.

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

Nutrients Per Serving

Calories	426 cal	Trans Fat	0 g	Carbohydrates	49.72 g
Fat	14.68 g	Cholesterol	68.84 mg	Dietary Fiber	4.64 g
Saturated Fat	4.51 g	Sodium	896.72 mg	Protein	24.27 g