



©2024 Jennie-O Turkey Store, LLC ©2024 Hormel Foods, LLC

# TURKEY POZOLE

**PORTION SIZE:**  
**1 BOWL**

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Turkey Breast and Thigh Roast 317004, 43.1 lb.	10 lbs. 4 ½ oz.
White onion	3 large onions
Garlic, minced	⅓ c. 1 Tbsp. 1 tsp.
Bay leaf	10 whole leaves
Cumin	2 Tbsp. 1 ½ tsp.
Black pepper	2 ½ tsp.
Oregano, ground	2 ½ tsp.
White hominy, canned	1 gal. 1 c.
Lime	50 ⅛ wedges
Radish	150 slices
Red cabbage, shredded	1 qt. 1 pt. ¼ c.
Low sodium chicken broth	1 gal. 1 qt.
Tap water	1 gal. 1 qt.

Directions	
1. Remove turkey roast from freezer and allow to thaw under refrigeration for 24-72 hours.	7. In a blender combine onion, minced garlic, bay leaves, cumin, black pepper, oregano and ⅓ of the cooled chicken broth.
2. Prepare by one of the following baking methods: a. Conventional Oven: preheat to 375°F. Place turkey in a large pan, skin side up. Add 1 ½ c. of water and tent with foil. Cook for 2 hours 45 minutes, removing foil after 1 hour and 30 minutes of cooking. b. Convection Oven: preheat to 325°F. Place turkey in a large pan, skin side up. Add 1 ½ c. of water and tent with foil. Cook for 2 hours 30 minutes, removing foil after 1 hour and 15 minutes of cooking.	8. Blend until smooth.
3. Allow turkey roast to rest for 10-20 minutes before shredding.	9. Transfer mixture to a large kitchen pot, add hominy and remaining ⅔ of the chicken broth.
4. Place shredded turkey roast in a hotel pan and hold hot for service.	10. Bring pot to a boil then reduce heat and simmer for 40 minutes to an hour.
5. Drain and rinse the hominy.	11. Cut each lime into 8 wedges.
6. Add chicken broth to a sauce pot with water. Heat to a boil and then reduce to low.	To assemble pozole: 1. Add 3.29 oz. of shredded turkey roast in a serving bowl. 2. Portion 1 c. of the soup over the turkey. 3. Top with ⅙ c. shredded cabbage, 3 radish slices and 1 lime wedge. 4. Serve with whole grain item of choice, like tortilla chips.
	Offer each student one (1) assembled serving of turkey pozole to provide 2.0 oz. meat/meat alternate and 0.125 vegetables.

Turkey Roast Breast & Thigh Meat (3.29 oz.): 2 Meat/Meat Alternate Cabbage (1/8 cup): 1/8 cup Vegetable, Other [FBG]

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

\*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	204 cal	Potassium	344 mg*
Fat	5 g	Calcium	16 mg
Saturated Fat	1 g	Vitamin A	107 iu*
Trans Fat	0 g	Vitamin C	9 mg*
Cholesterol	54 mg	Vitamin D	0 mcg*
Sodium	1052 mg	Protein	17 g
		Iron	1 mg

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

