

Jennie-O

Brand

FAT FREE
SKIM MILK



TURKEY DIVAN

PORTION
SIZE:
1 CUP

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Chunked White Turkey #644820, 4/5 lb.	5 lbs. 15 oz.
Alfredo sauce, reduced sodium	5 lbs. 6 oz.
Condensed cream of chicken soup, low sodium	2 qt. 1 pt.
Cheddar cheese, shredded	1 lbs. 14 oz.
Broccoli	5 lbs. 10 oz.
Lemon juice	½ c. 2 tbsp.
Italian seasoning	3 tbsp. 1 tsp.
Whole grain croutons	1 lb. 9 oz.
Cooking spray	50 sprays

Directions

1. Remove turkey from the freezer and allow to thaw under refrigeration for 24 hours.
 2. Preheat oven to 400°F.
 3. Crush croutons until they resemble coarse breadcrumbs.
 4. In a large bowl, mix together alfredo sauce, cream of chicken soup, Italian seasoning and lemon juice.
 5. Add thawed turkey chunks, broccoli and shredded cheese. Mix until well-combined.
 6. Spray hotel pans with non-stick cooking spray and then add in mixture.
 7. Evenly sprinkle crushed croutons on top.
 8. Cover with foil and bake for 30-40 minutes.
- Offer each student one (1) cup of Turkey Divan with 0.5 oz. of crushed croutons to provide 2.5 oz. meat/meat alternate, 0.5 oz. eq whole grain and 1/4 cup Dark Green Vegetable.

Chunked White Turkey (1.9 oz.): 1.25 Meat/Meat Alternate Cheddar Cheese (0.6 oz.): 0.5 Meat/Meat Alternate [FBG] Low-Sodium Alfredo Sauce (1.72 oz.): 0.75 Meat/Meat Alternate [MFG] Broccoli (0.39 cups): 0.25 cups Vegetable, Dark Green [FBG] Whole Grain Rich Croutons (14.2 g): 0.5 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	309 cal	Potassium	702 mg	Calcium	330 mg
Fat	16 g	Carbohydrates	18 g	Vitamin A	0 iu*
Saturated Fat	6 g	Dietary Fiber	3 g	Vitamin C	0 mg*
Trans Fat	0 g	Sugars	3 g*	Vitamin D	0.1 mcg*
Cholesterol	58 mg	Protein	26 g		
Sodium	896 mg	Iron	0.9 mg*		



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