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# TURKEY TORTA

**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.
Whole grain hoagie buns	100 buns
Non-stick cooking spray	100 sprays
Refried beans	1 gal. 2 qt. 1 c.
Avocado cubes	1 gal. 2 qt. 1 c.
Mayonnaise, light	1 pt. 1 tbsp. 1 tsp.

Directions
<ol style="list-style-type: none"> <li>1. Remove product from freezer and thaw under refrigeration for 24-72 hours.</li> <li>2. Preheat oven to 350°F.</li> <li>3. Open cans of refried beans, placing in a bowl and stirring to loosen.</li> <li>4. Trim, peel and slice avocado into cubes, removing pits.</li> <li>5. To assemble a torta:               <ol style="list-style-type: none"> <li>a. Open hoagie bun.</li> <li>b. Spread one (1) tablespoon of mayo on top bun.</li> <li>c. Spread 1/4 cup of refried beans on bottom bun.</li> <li>d. Add two (2) slices of turkey on top of beans.</li> <li>e. Add 1/4 cup of sliced avocado.</li> <li>f. Close torta.</li> </ol> </li> <li>6. Optional: add jalapenos or hot sauce.</li> <li>7. Place tortas on lined sheet pans.</li> <li>8. Spray the top of each torta with non-stick cooking spray.</li> <li>9. Place sandwiches in the oven and bake for 10-12 minutes.</li> </ol> <p>Offer each student one (1) torta to provide 2.0 oz. meat/meat alternate, 2.0 oz. eq whole grain, 1/4 cup beans/peas and 1/4 cup other vegetables.</p>

Turkey Steaks (2.82 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Hoagie (1 roll): 2.0 oz. eq Whole Grain Rich (per Manufacturer PFS) Refried Beans (1/4 cup): 0.25 cup Beans/Peas Vegetable Avocado (1/4 cup): 0.25 cup Other Vegetables

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

\*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	373 cal	Potassium	742 mg
Fat	11 g	Carbohydrates	44 g
Saturated Fat	1 g	Dietary Fiber	9 g
Trans Fat	0 g	Sugars	5 g*
Cholesterol	35 mg	Protein	28 g
Sodium	854 mg	Iron	3 mg
		Calcium	70 mg
		Vitamin A	55 iu*
		Vitamin C	4 mg*
		Vitamin D	0 mcg*



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