

# jalapeño turkey meatloaf



Serving Suggestion



## jalapeño turkey meatloaf

portion size:  
1 slice

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Sauce					<ol style="list-style-type: none"> <li>1. Stir tomato sauce, mustard and sugar together. Hold for use in later steps.</li> <li>2. Mix turkey, jalapeño peppers, onions, red bell peppers, bread crumbs, eggs, pepper and sauce together and blend well.</li> <li>3. Use 12"x20"x2.5" pan. To make each meatloaf, form 2 lbs. of meat mixture into a rounded rectangular loaf. Make 5 loaves for 50 servings and 10 loaves for 100 servings with 2-3 loaves per pan.</li> <li>4. Spread about 1½ c. of remaining sauce evenly over each meatloaf.</li> <li>5. Bake at 350°F. to an internal temperature of 165°F, approximately 1 hour.</li> <li>6. Let set 10 minutes before cutting. Slice each loaf into 10 equal portions.</li> </ol>
tomato sauce, canned, 15 oz.	2 qt. 2 c.		1 gal. 1 qt.		
mustard	3 tbsp.		¼ c. 2 tbsp.		
sugar, brown	¼ c. 2 tbsp.		¾ c.		
Raw Ground Turkey, #2051-35, thawed		10 lbs.		20 lbs.	
Jalapeño peppers, diced, canned, drained	½ c.		1 c.		
Diced onions	2 c. 4 oz.		1 qt. 1 c.		
Diced red bell peppers	1 c. 2 oz.		2 c. 4 oz.		
Bread crumbs	2 c. 4 oz.		1 qt. 1 c.		
Eggs, fresh, large	10 ea.		20 ea.		
or eggs, pasteurized	2 c. 2 tbsp.		1 qt. ¼ c.		
Black pepper, ground	1 tbsp.		2 tbsp.		
Sauce (divided), prepared	3 c.		1 qt. 2 c.		
Sauce (remaining), prepared	1 qt. 3 c.		3 qt. 2 c.		

• 1 serving provides 2 oz. meat/meat alternate.

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

Nutrients Per Serving					
Calories	175 cal	Trans Fat	0 g	Carbohydrates	11 g
Fat	6 g	Cholesterol	106 mg	Dietary Fiber	1 g
Saturated Fat	2 g	Sodium	394 mg	Protein	19 g