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# LOADED BAKED POTATO BAR

**PORTION SIZE:**  
**1 SERVING**

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Turkey Bacon, 271106, 12/50 ct., frozen	100 slices
JENNIE-O® Turkey Chili, 285428, 4/7#, frozen	13 lb. 3 <sup>2</sup> / <sub>3</sub> oz.
Whole baked potato	50 potatoes

Directions
1. Preheat oven to 400° F.
2. Place potatoes in oven and bake for 35-40 minutes.
3. Cut each potato down the middle, cover and place in warming cabinet.
4. Chop turkey bacon into ¼ inch pieces.
5. Remove turkey chili bag from cooler, place into steam pan and heat for 75 minutes from frozen state.
6. Place one whole potato (split down middle) in serving vessel, top with turkey chili and two slices of chopped turkey bacon.
Offer each student one baked potato with turkey chili and chopped bacon. Other optional potato bar toppings include: cheddar cheese sauce, diced turkey ham, sour cream, broccoli, mushrooms, green onions and diced tomatoes.

2 turkey bacon slices provides ¼ oz. meat/meat alternate  
 1 whole baker potato provides ¾ c. starchy vegetable  
 4.23 oz. turkey chili provides 2 oz. meat/meat alternate

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

\*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	333 cal	Sodium	639 mg
Fat	7 g	Calcium	43 mg
Saturated Fat	1 g	Carbohydrates	43 g
Trans Fat	0 g	Dietary Fiber	4 g
Cholesterol	73 mg	Vitamin A	0 iu*
		Vitamin C	1 mg
		Protein	24 g
		Vitamin D	0 mcg*
		Iron	11 mg

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