

orange ginger sesame turkey



Serving Suggestion



orange ginger sesame turkey

portion size:
1 bowl

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Orange ginger sesame sauce					<ol style="list-style-type: none"> Combine all sauce ingredients in stockpot or kettle. Stir to dissolve sugar. Bring to boil and then simmer until sauce thickens. Use 2" deep hotel pans. Divide turkey evenly among each pan. Divide sauce evenly among pans and mix with turkey. Heat in a 350° F oven to reach an internal temperature of 165° F as measured by a meat thermometer. Steam or blanch broccoli and carrots until tender. For each serving, put 1 c. (2 #8 scoops) cooked rice into bowl or pagoda pail. Place ½ c. vegetables over rice. Use 4 oz. ladle or # 8 scoop to portion the turkey on top.
Orange juice	3 qt. 1 c.		1 gal. 2 qt. 2 c.		
Brown sugar, unpacked	1 qt.		2 qt.		
Rice vinegar, sodium and sugar free	2 ¼ c.		1 qt. ½ .c		
Soy sauce, reduced sodium	1 c. 2 tbsp.		2 ¼ c.		
Sesame oil	1 c. 1 1bsp.		2 c. 2 tbsp.		
Ginger, fresh, minced	2 c. 2 tbsp.		4 ¼ c.		
Garlic, minced	¼ c. 2 tbsp.		¾ c.		
Cornstarch	½ c.		1 c.		
Sesame seeds, toasted	¾ c.		1 ½ c.		
JENNIE-O® All Natural Diced Turkey Breast, ½", #263520, thawed		9 lbs. 6 oz.		18 lbs. 12 oz.	
Broccoli florets		4 lbs.		8 lbs.	
Shredded carrots		4 lbs. 8 oz.		9 lbs.	
Brown rice, cooked with no salt added	3 gal. 2 c.		6 gal. 1 qt.		

1 serving provides 2 oz. meat/meat alternate, 2 oz. servings bread/grain, and ½ c. vegetable (¼ c. dark green, ¼ c. red/orange).

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

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Nutrients Per Serving					
Calories	472 cal	Trans Fat	0 g	Carbohydrates	70 g
Fat	10 g	Cholesterol	36 mg	Dietary Fiber	6 g
Saturated Fat	2 g	Sodium	680 mg	Protein	26 g