

# turkey taco pie



Serving Suggestion



## turkey taco pie

portion size:  
1 piece

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Yeast dough, enriched		4 lbs.		8 lbs.	<ol style="list-style-type: none"> <li>1. Preheat oven to 350° F.</li> <li>2. Lightly spray 12"x20"x2 1/2" pans (2 pans for 50, 4 pans for 100) with no-stick cooking spray. Portion 2 lbs. dough in each pan. Spread dough to each corner and half way up sides of pan.</li> <li>3. Warm beans for easier spreading. Portion 4 cups beans for each pan and spread evenly over dough.</li> <li>4. Sprinkle 3 oz. tortilla chips (per pan) over beans.</li> <li>5. In separate bowl, mix taco meat, chiles and salsa. Divide mixture evenly for each pan and layer on top of beans and chips.</li> <li>6. Sprinkle cheese (1 lb. per pan) on layer of turkey mixture. Top with remaining crumbled tortilla chips.</li> <li>7. Bake in a convection oven for about 35 minutes or until internal temperature reaches 165° F. as measured by meat thermometer.</li> <li>8. Portion 25 servings per pan.</li> </ol>
Refried beans, low sodium, canned, USDA	2 qt.	4 lbs. 12 oz.	1 gal.	9 lbs. 8 oz.	
Tortilla chips, crumbled		12 oz.		1 lb. 8 oz.	
Turkey Taco Meat W/D FC, #2856-28, thawed		5 lbs.		10 lbs.	
Green chiles, diced, canned		8 oz.		1 lb.	
Salsa, low sodium, canned, USDA	1 qt.		2 qts.		
Cheese, cheddar, USDA, shredded	2 qts.	2 lbs.	1 gal.	4 lbs.	

Serving Suggestion: Offer chopped tomatoes, shredded lettuce, and sour cream on the side.  
JENNIE-O TURKEY STORE® Alternative Option: Pre-Cooked Turkey Taco Meat, #2840-28\*.  
\*Nutrients per serving may vary when alternative option is used.

• 1 serving provides 2 oz. meat/meat alternate, and 1 1/2 servings bread grain.

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

### Nutrients Per Serving

Calories	394 cal	Trans Fat	0 g	Carbohydrates	43.71 g
Fat	15.94 g	Cholesterol	48.83 mg	Dietary Fiber	5.00 g
Saturated Fat	6.12 g	Sodium	815.78 mg	Protein	20.39 g