

turkey & stuffing roll ups



Serving Suggestion



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portion size:
2 roll ups

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Stuffing					<ol style="list-style-type: none"> Preheat oven to 350° F. Prepare stuffing in 2" full size hotel pans. Use 2 pans for 50 servings and 4 pans for 100 servings. Spray with pan release. In each pan, combine 1 lb. 9 oz. bread cubes, 2 c. onions, 2 c. celery, 2 tsp. garlic, 2 tbsp. poultry seasoning, 2 tsp. pepper and ½ c. butter. Mix lightly until well blended. Add 1 qt. chicken broth to each pan of bread mixture and mix gently to moisten. Spread stuffing evenly over pan. Bake for 30-40 minutes until lightly browned and vegetables are tender. Let cool for handling or cool, cover, and refrigerate for next day service. Using #30 scoop, place one scoop of stuffing on each slice of turkey. Roll up turkey and place in 2" full size hotel pans. Place 50 rolls in each pan. Pour 1 qt. of gravy over each pan. Cover pans and bake for 30 minutes or until stuffing reaches 165°F. as measured by meat thermometer. Hold at 140°F. until service. Serve 2 rolls for each portion.
Whole grain bread cubes		3 lbs. 2 oz.		6 lbs. 4 oz.	
Onions, fresh, chopped	1 qt.		2 qt.		
Celery, chopped	1 qt.		2 qt.		
Garlic, granulated	1 tbsp. 1 tsp.		2 tbsp. 2 tsp.		
Poultry seasoning	2 oz.		4 oz.		
Pepper, black, ground	1 tbsp. 1 tsp.		2 tbsp. 2 tsp.		
Butter, unsalted, melted	1 c.		2 c.		
Chicken broth	2 qt.		1 gal.		
Pre-Sliced Browned Turkey Breast Steak, 1.41 oz., #2303-24, thawed		8 lbs. 14 oz.		17 lb. 12 oz.	
Turkey gravy, prepared	1 gal.		2 gal.		

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

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

Nutrients Per Serving

Calories	229 cal	Trans Fat	0 g	Carbohydrates	21 g
Fat	6 g	Cholesterol	46 mg	Dietary Fiber	2 g
Saturated Fat	3 g	Sodium	1178 mg	Protein	22 g