

turkey burrito bowl



Serving Suggestion



turkey burrito bowl

portion size:
1 bowl

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Brown rice, long grain		5 lbs. 12 oz.		11 lbs. 8 oz.	<ol style="list-style-type: none"> 1. Preheat oven to 350° F. 2. Prepare rice according to instructions. Hold rice at 140° F. for service. 3. Remove thawed turkey from bag and divide equally in 2" pans. Break apart with fork. 4. Add chili powder, cumin, garlic and oregano. Mix to combine. 5. Cook turkey for 30 minutes or until internal temperature reaches 165° F. as measured by meat thermometer. 6. Remove beans from cans, drain and rinse. Heat or steam beans until they reach 165° F. as measured by meat thermometer. Hold at 140° F. until service. 7. Assemble for service: Scoop ½ c. (#8 scoop) rice into 12-16 oz. bowl. Add ¼ c. scoop beans (#16 scoop), ½ c. turkey, ¼ c. lettuce and ¼ c. salsa.
Perfect L'attitudes® New World Slow Roasted Turkey, #2156-34, thawed		11 lbs.		22 lbs.	
Chili powder	1 c. 8 oz		3 c.		
Cumin, ground	¼ c.		½ c.		
Granulated garlic	2 tbsp.		¼ c.		
Oregano	2 tbsp.		¼ c.		
Black beans, canned, drained and rinsed	2 #10 cans		4 #10 cans		
Shredded lettuce		2 lbs. 8 oz.		5 lbs.	
Salsa, low sodium, canned, USDA	1 #10 can		2 #10 cans		

• 1 serving provides 2 oz. meat/meat alternate,
1 serving bread grain and ½ cup of vegetables.

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

Nutrients Per Serving

Calories	446 cal	Trans Fat	0 g	Carbohydrates	68.46 g
Fat	3.68 g	Cholesterol	49.90 mg	Dietary Fiber	12.95 g
Saturated Fat	1.03 g	Sodium	1082.89 mg	Protein	36.40 g