

## TURKEY DAN DAN NOODLES

setting aside.

on top.

the edges are crispy golden.

7. Add 1/4 cup sliced green onions.

and 2.0 oz. eq. whole grain.

Ingredients (yields 50 servings)	Quantity
JENNIE-0® Savory Turkey Crumbles 08996, 8/5#	7 lbs. 1 <sup>1</sup> / <sub>8</sub> oz.
Whole grain spaghetti pasta (dry)	12 lbs. 8 oz.
Extra virgin olive oil	½ C.
Garlic, minced	½ C.
Fresh ginger root slices	1⁄4 C.
Low sodium soy sauce	1 pt. 1 c.
Red wine vinegar	1⁄4 C.
Low sodium chicken broth	1 qt.
Creamy sunflower seed butter spread	1 qt.
Cinnamon	2 Tbsp.
Red pepper flakes, crushed	1⁄4 C.
Sugar	1⁄4 C.
Sriracha	1⁄4 C.
Green onions, chopped	3 qt. ½ c.
Sunflower seed kernels	1 c. 2 tsp.

Turkey Crumbles (2.25 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Noodles (1 cup cooked/2.0 oz. Dry): 2.0 oz. eq. Whole Grain Rich (Exhibit A: Grain Requirements For Child Nutrition Programs, Group B: 28g/1.0 oz. = 1 oz. eq.) Green Onions (¼ cup): ¼ cup Other Vegetable (per FBG)

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

\*Indicates missing Nutrient Information.

\*\*For a lower sodium option, replace JENNIE-0<sup>®</sup> Savory Turkey Crumbles #08996 with JENNIE-0<sup>®</sup> Raw Ground Turkey #205135.

8	Nutrients Per Serving						
	Calories	734 cal	Potassium	446 mg*	Calcium	76 mg*	
	Fat	25 g	Carbohydrates	94 g	Vitamin A	280 iu*	
	Saturated Fat	5 g	Dietary Fiber	10 g*	Vitamin C	5 mg*	
	Trans Fat	0 g*	Sugars	2 g*	Vitamin D	0 mcg*	
	Cholesterol	50 mg	Protein	35 g*			
	Sodium	1052 mg	Iron	6 mg*			

1. Trim green onion, fresh ginger and garlic. Thinly slice the green onions,

3. Drain pasta and rinse with cold water, shake to dry.

cooking for 5-7 minutes or until sauce thickens.

8. Garnish with one (1) teaspoon of sunflower seed kernels.

2. Bring a pot of water to a boil and then add pasta. Stir vigorously for 15 seconds.

place in a bowl and set aside. Mince garlic, peel and slice ginger and place in a bowl together,

4. Add oil to a tilt skillet or stove top pan over medium heat. Add turkey crumbles and cook until

5. Stir in soy sauce, red wine vinegar, chicken stock, sunflower seed butter spread, cinnamon, crushed red pepper flakes, sugar and sriracha. Combine well with turkey and bring to a simmer,

6. In a service bowl, add one (1) cup of cooked pasta and add 3 oz. of turkey and sauce mixture

Offer each student one (1) Turkey Dan Dan Noodle Bowl to provide 2.0 oz. meat/meat alternate

PORTION SIZE: **1 BOWL** 

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