



TURKEY & GRAVY SWEET POTATO WAFFLE FRIES

PORTION SIZE:
1 SERVING

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Chunked and Shredded Turkey & Gravy, 284728, 4/7#, frozen	12 lb. 6 oz.
JENNIE-O® Turkey Bacon, 271106, 12/50 ct., frozen	3¼ oz.
Sweet potato waffle fries, frozen	1 gal., 2 qt., 1 c.
Shredded cheddar cheese	12½ oz.
Green onion	10 small (3" long)
Whole grain dinner roll	50 rolls

Directions
<ol style="list-style-type: none"> 1. Heat turkey & gravy using the boil-in-bag method or steamer method. 2. Chop green onion into ¼ inch wide rings. 3. Chop turkey bacon into ¼ inch pieces. 4. Cook sweet potato waffle fries according to package instructions. 5. Set up the serving line in a made to order assembly: sweet potato waffle fries (base), turkey & gravy (topped on fries), dinner rolls (on the side), optional toppings of turkey bacon, shredded cheddar cheese and green onion. <p>Offer each student ½ c. chunked and shredded turkey & gravy, ½ c. sweet potato waffle fries, 1 Tbsp. shredded cheddar cheese, 1 Tbsp. chopped turkey bacon, 1 tsp. green onion and one dinner roll to provide 2.25 oz. eq. Meat/Meat Alternate, 2 oz. eq. Whole Grain, 1/2 c. Red/Orange Vegetable.</p>

3.95 oz. shredded turkey & gravy provides 2.0 oz. meat/meat alternate
 1 whole grain dinner roll provides 2.0 oz. eq. whole grain rich
 ½ c. sweet potato waffle fries equals ¼ c. red/orange vegetable
 ¼ c. shredded cheddar cheese equals ¼ oz. meat/meat alternate

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

*Indicates missing Nutrient Information.

Nutrients Per Serving					
Calories	376 cal	Sodium	708 mg	Calcium	31 mg*
Fat	14 g	Carbohydrates	46 g	Vitamin A	10 iu*
Saturated Fat	4 g	Dietary Fiber	8 g	Vitamin C	0.2 mg*
Trans Fat	0 g	Protein	24 g	Vitamin D	0 mcg*
Cholesterol	67 mg	Iron	2 mg*		

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