



Open Faced Hot Turkey Sandwich & Classic Vegetable Blend





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	#16 scoop (60 gm)	300 gm (10.6 oz)
PE Turkey (PE#21745)	#12 scoop (80 gm)	400 gm (14.1 oz)
Turkey Gravy (Poultry Gravy)	30 mL (1 fl oz)	150 mL (5 fl oz)
PE Carrot (PE#21734)	#16 scoop (60 gm)	300 gm (10.6 oz)
PE Green Bean (or Green Pea/Broccoli) (PE#21737)	#16 scoop (60 gm)	300 gm (10.6 oz)

1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.
Cold Service - Keep Puree Essentials food cold prior to service, below 4°C or 40°F.



2. Place a #16 scoop (60 gm or 1.5 cm slice) of PE Whole wheat bread on a service plate. Gently spread out the bread if desired for larger plate cover (if and as needed)



3. Top whole wheat bread with a #12 scoop (80 gm) of PE Turkey mousse and cover with 30 mL (1 fl oz) of Turkey gravy (poultry gravy).



4. Combine #16 scoop (60 gm) of PE Carrot mousse with #16 scoop (60 gm) of PE Green Bean mousse. Mix together and plate as a classic vegetable blend using a #8 scoop (118 gm).



Serve hot
Hot Service - keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.

Options: any variety of combinations of available PE vegetables can be combined to provide a classic vegetable blend using the #8 scoop (11 gm) for the plate portion including: Green Pea, Spinach and Broccoli, as examples.

