



Hot Turkey Sandwich Recipe





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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 (or Chicken) Gravy	1 fl oz (30 ml)	150 ml (5 fl oz)

Nutritional analysis presented contains only these ingredients

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.



2. Plate the #16 Scoop (60 gm) of whole wheat Bread (60 gm of whole wheat bread = 1.5 cm slice from the PE chub roll). With the back of the scoop, create a small depression or divot in the centre of the whole wheat bread (sandwich base).



3. Place the #12 Scoop (80 gm) of turkey mousse on top of the bread. With the back of the scoop, create a small depression or divot in the centre of the turkey mousse for the gravy.

If cold plating, make sure to spread out so the plate cover can fit tight.



4. Finish the hot turkey sandwich with 1 fl oz (30 ml) turkey (or chicken) gravy.



Garnish with green or orange coloured vegetables.

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

Options: replace turkey with other proteins such as PE Ham, Chicken, Beef or Pork Puree. Add vegetables or other sides as desired to create different variations. For additional flavours and variety, add ground herbs and other smooth condiments.

Nutrition Facts	
Valeur nutritive	
Per 1 plate (167g) / par 1 plate (167g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	270
Fat / Lipides 16g	24%
Saturated / satures 3.5g	
+ Trans / trans 0g	17%
Cholesterol / Cholesterol 10mg	
Sodium / Sodium 680mg	29%
Carbohydrate / Glucides 24g	8%
Fibre / Fibres 3g	12%
Sugars / Sucres 5g	
Protein / Proteines 14g	
Vitamin A / Vitamine A	3%
Vitamin C / Vitamine C	0%
Calcium / Calcium	4%
Iron / Fer	20%

