

GREEK LEMON TURKEY PASTA

Yield 100

Portion 1-1/3 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
354 cal	50 g	23 g	7 g	40 mg	1585 mg	127 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
SOY SAUCE	10-1/8 oz	1 cup	
JUICE,LEMON	8-5/8 oz	1 cup	
GARLIC CLOVES,FRESH,MINCED	1-3/4 oz	1/4 cup 2-1/3 tbsp	2 oz
PEPPER,BLACK,GROUND	1-5/8 oz	1/4 cup 3-1/3 tbsp	
LEMON RIND,GRATED	1 oz	1/4 cup 1 tbsp	
TURKEY,BNLS,WHITE AND DARK MEAT	16 lbs		
WATER	66-7/8 lbs	8 gal	
SALT	2-1/2 oz	1/4 cup 1/3 tbsp	
MACARONI NOODLES,ROTINI,DRY	12 lbs	3 gal 1 qts	
WATER	1-1/3 lbs	2-1/2 cup	
CORNSTARCH	9 oz	2 cup	
CHICKEN BROTH		2 gal 2 qts	
COOKING SPRAY,NONSTICK	1/2 oz	1 tbsp	
SPINACH,FROZEN	10-7/8 lbs	1 gal 2-1/2 qts	
ONIONS,FRESH,SLICED	2-5/8 lbs	2 qts 2-3/8 cup	2-7/8 lbs
JUICE,LEMON	1-1/3 lbs	2-1/2 cup	

Method

- 1 Combine soy sauce, lemon juice, garlic, pepper, and lemon rind. Mix well.
- 2 Slice tempered turkey into 1/2-inch slices; cut slices into 1/2-inch strips; 2 to 3-inches in length. Add marinade. Toss to coat turkey evenly. CCP: Cover; marinate under refrigeration at 41 F. or lower for use in Step 6.
- 3 Bring water to a boil; add salt. Slowly add rotini while stirring until water boils again. Cook 10 to 12 minutes or until almost tender, stir occasionally. Drain. Rinse in cold water. Drain thoroughly.
- 4 Dissolve cornstarch in water.
- 5 Prepare chicken stock according to package directions.
- 6 Spray steam jacketed kettle or tilt fry pan with nonstick spray. Add turkey and marinade. Stir-cook until turkey is no longer pink. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Add spinach and stock; bring to a boil stirring. Reduce heat; slowly add cornstarch mixture, constantly about 5 minutes or until slightly thickened.
- 8 Add green onions, lemon juice, and rotini, stirring until ingredients are well distributed. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer to serving pans. CCP: Hold for service at 140 F. or higher.