

**TURKEY DIVAN**

**Yield** 100

**Portion** 3 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
241 cal	10 g	38 g	5 g	61 mg	2357 mg	140 mg

**Ingredient**

TURKEY BREAST,BNLS,PRECKD

WATER

BROCCOLI,FROZEN,SPEARS

MILK,NONFAT,DRY

SOUP,CONDENSED,CREAM OF CHICKEN

PEPPER,BLACK,GROUND

CHEESE,CHEDDAR,LOWFAT,SHREDDED

PAPRIKA,GROUND

**Weight**

30 lbs

6-1/4 lbs

24 lbs

7-1/4 oz

8-7/8 lbs

2/3 oz

2 lbs

1/3 oz

**Measure**

3 qts

4 gal 1-1/2 qts

3 cup

1 gal

3 tbsp

2 qts

1 tbsp

**Issue**

**Method**

- 1 Place turkey in roasting pans.
- 2 Using a convection oven, bake at 300 F. with fan on, for 25 minutes. Baste occasionally with drippings. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Let roasts stand 15 to 20 minutes to absorb juices and for ease in slicing. Slice turkey breast into 3 ounce slices.
- 4 Cook broccoli spears 5 to 8 minutes in steamer at 5 lb P.S.I. until tender -crisp. DO NOT OVERCOOK! Remove from steamer. Arrange into 4 oz portions and cover.
- 5 Reconstitute the milk with warm water.
- 6 Add milk to condensed soup in a steam jacketed kettle or stock pot. Stir to blend. Bring to a boil; reduce heat; simmer 2 minutes.
- 7 Ladle 2 cups sauce into bottom of each steam table pan. Spread evenly.
- 8 Arrange 12 - 4 ounce portions of broccoli spears evenly over sauce in each pan. Sprinkle 1 tsp pepper evenly over broccoli spears in each pan.
- 9 Fold 3 ounces turkey slices over each portion of broccoli spears. Serving will be easier if edges of turkey are folded under broccoli portions.
- 10 Pour 4-1/2 cups soup mixture evenly over broccoli/turkey in each pan.
- 11 Top each portion with 1/3 tablespoon cheese. Sprinkle 1/2 teaspoon paprika evenly over cheese in each pan. Cover.
- 12 Using a convection oven, bake 20-25 minutes on high fan, closed vent or until sauce is bubbly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.