

RUSSIAN TURKEY STEW

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
327 cal	39 g	24 g	8 g	79 mg	711 mg	185 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
TURKEY,BNLS,WHITE AND DARK MEAT	18 lbs		
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,CHOPPED	5-1/4 lbs	3 qts 3 cup	5-7/8 lbs
PEPPERS,GREEN,FRESH,CHOPPED	2 lbs	1 qts 2 cup	2-3/8 lbs
GARLIC POWDER	1-1/2 oz	1/4 cup 1-1/3 tbsp	
MUSHROOMS,FRESH,WHOLE,SLICED	14-7/8 oz	1 qts 2 cup	1 lbs
FLOUR,WHEAT,GENERAL PURPOSE	4-3/8 oz	1 cup	
SALT	1-1/4 oz	2 tbsp	
TOMATOES,CANNED,DICED,DRAINED	4-3/8 lbs	2 qts	
PAPRIKA,GROUND	2-7/8 oz	3/4 cup	
SEASONING,POULTRY	1 oz	1/2 cup	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
MILK,EVAPORATED,SKIM,CANNED	8-7/8 lbs	1 gal	
NOODLES,EGG,DRY	8 lbs	5 gal 3-7/8 qts	
WATER	66-7/8 lbs	8 gal	
PARSLEY,DEHYDRATED,FLAKED	1-1/2 oz	2 cup	
ONIONS,GREEN,FRESH,SLICED	3-1/2 oz	1 cup	3-7/8 oz

Method

- 1 Cut thawed turkey into 1 inch cubes. Saute turkey in a lightly greased steam-jacketed kettle. Cook until slightly browned, remove from pan. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for use in Step 4.
- 2 Add onions, bell peppers, and garlic to kettle. Saute until onions are translucent. Add mushrooms and saute 5 more minutes. Sprinkle flour over vegetables, stir, saute for one minute.
- 3 Add tomatoes, paprika, poultry seasoning, salt, and pepper. Saute 5 minutes.
- 4 Return turkey back into the pan, add milk and stir well. CCP: Hold for service at 140 F. or higher.
- 5 Bring a kettle of water to boil. Add noodles and cook until soft. Drain pasta and toss in parsley and green onions. Serve turkey sauce over pasta.