

HERB TURKEY ROAST W/TOMATO GRAVY PRECOOKED TURKEY

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
195 cal	9 g	35 g	1 g	94 mg	382 mg	43 mg

Ingredient

TURKEY,PAN ROASTED,PRECOOKED
 CHICKEN BROTH
 JUICE,VEGETABLE,CANNED
 PEPPER,BLACK,GROUND
 WORCESTERSHIRE SAUCE
 FLOUR,WHEAT,GENERAL PURPOSE
 WATER
 TOMATOES,CANNED,DICED,INCL LIQUIDS
 SEASONING,ITALIAN

Weight

25 lbs

 4-1/4 lbs
 1/8 oz
 4-1/4 oz
 1-1/8 lbs
 1-5/8 lbs
 13-3/4 lbs
 2 oz

Measure

2 qts
 2 qts
 1/8 tsp
 1/2 cup
 1 qts
 3 cup
 1 gal 2 qts
 1 cup

Issue**Method**

- 1 If frozen, thaw precooked roasted turkey breast. CCP: Thaw under refrigeration at 41 F. or lower. Preheat convection oven to 300 F., fan on, closed vent.
- 2 Slice turkey into 4 ounce portions. Stack portions vertically against each other in shingle fashion in steam table pans. Leave space between the rows for gravy.
- 3 Drain tomatoes and reserve juice for use in Step 4. Set tomatoes aside for use in Step 5.
- 4 Prepare broth according to manufacturer's instructions on label. Add vegetable juice, black pepper, worcestershire sauce and juice only from diced tomatoes. Bring to a boil.
- 5 Dissolve flour in water. Slowly add mixture to broth while stirring vigorously with a wire whip. Simmer 30 minutes. Add diced tomatoes and Italian seasoning.
- 6 Pour 2 quarts gravy into each pan of turkey and place on steam table. Cover with aluminum foil.
- 7 Bake in preheated convection oven at 300 F. with fan on for 10 minutes. Remove from oven. CCP: Hold for service at 140 F. or higher.
- 8 Hold remaining gravy in separate pan on steam table. CCP: Hold for service at 140 F. or higher.
- 9 Serve 4 ounces turkey with 2-3 ounces gravy.

Notes

- 1 Recommend serving with mashed potatoes or rice.