

SCALLOPED SALMON AND PEAS

Yield 100

Portion 6-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
273 cal	15 g	23 g	13 g	55 mg	465 mg	288 mg

**Ingredient**

SALMON,CANNED,PINK  
 COOKING SPRAY, NONSTICK  
 MILK, NONFAT, DRY  
 WATER, WARM  
 FLOUR, WHEAT, GENERAL PURPOSE  
 SALT  
 BUTTER, MELTED  
 ONIONS, FRESH, CHOPPED  
 PAPRIKA, GROUND  
 PEAS, GREEN, CANNED, DRAINED  
 BREADCRUMBS  
 BUTTER, MELTED

**Weight**

19-3/8 lbs  
 2 oz  
 13-3/4 oz  
 15-2/3 lbs  
 1-1/8 lbs  
 1-1/2 oz  
 1 lbs  
 1 lbs  
 1/4 oz  
 9 lbs  
 1-3/8 lbs  
 1 lbs

**Measure**

2 gal 3-7/8 qts  
 1/4 cup 1/3 tbsp  
 1 qts 1-3/4 cup  
 1 gal 3-1/2 qts  
 1 qts  
 2-1/3 tbsp  
 2 cup  
 2-7/8 cup  
 1 tbsp  
 1 gal 2 qts  
 1 qts 2 cup  
 2 cup

**Issue**

1-1/8 lbs

**Method**

- 1 Lightly spray each steam table pan with non-stick spray. Place 2-1/2 quarts salmon in each steam table pan.
- 2 Reconstitute milk; heat to just below boiling. DO NOT BOIL.
- 3 Blend flour, salt, and butter or margarine together; stir until smooth.
- 4 Add flour, salt, and butter or margarine mixture to milk stirring constantly. Cook 5 to 10 minutes or until thickened. Stir as necessary.
- 5 Add onions and paprika to sauce; cook 5 minutes.
- 6 Place 1-1/2 quarts peas over salmon. Mix carefully. Pour sauce over mixture; stir until lightly mixed.
- 7 Combine bread crumbs and melted butter or margarine. Sprinkle 3 cups buttered crumbs over each pan.
- 8 Using a convection oven, bake at 325 F. for 20 minutes on low fan, open vent or until browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

**Notes**

- 1 In Step 1, 18 lbs canned tuna may be used instead of salmon.