

TURKEY PEACH PASTA SALAD (ENTREE)

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
313 cal	41 g	22 g	7 g	51 mg	749 mg	111 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
TURKEY,BNLS,WHITE AND DARK MEAT	20 lbs		
SALT	7/8 oz	1 tbsp	
OIL,SALAD	5/8 oz	1 tbsp	
WATER,BOILING	25-1/8 lbs	3 gal	
MACARONI NOODLES,ROTINI,DRY	4 lbs	1 gal 1/3 qts	
PEACHES,CANNED,HALVES,LIGHT SYRUP	40-1/2 lbs	4 gal 2-1/2 qts	
YOGURT,PLAIN,LOWFAT	4-1/3 lbs	2 qts	
SALAD DRESSING,MAYONNAISE TYPE,FAT FREE	9 oz	1 cup	
MUSTARD,DIJON	2-1/8 oz	1/4 cup 1/3 tbsp	
SALT	3/8 oz	1/3 tsp	
THYME LEAVES,DRIED,GROUND	1/3 oz	2 tbsp	
CELERY,FRESH,CHOPPED	5 lbs	1 gal 3/4 qts	6-7/8 lbs
CARROTS,FRESH,SHREDDED	2 lbs	2 qts 1/4 cup	2-1/2 lbs
ONIONS,GREEN,FRESH,CHOPPED	1 lbs	1 qts 1/2 cup	1-1/8 lbs
CILANTRO,DRY	3/4 oz	1/2 cup 2-2/3 tbsp	
LETTUCE,LEAF,FRESH,HEAD	4 lbs		6-1/4 lbs

Method

- 1 Cut turkey into 3/8 inch thick slices. Cut slices into 3/8 strips, 2 inches long. Cover. CCP: Refrigerate at 41 F. or lower for use in Step 7.
- 2 Add salt and salad oil to water; heat to a rolling boil. Add rotini slowly while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender; stir occasionally. Do not overcook.
- 3 Drain rotini. Rinse with cold water; drain thoroughly. Place in shallow containers; refrigerate and cover.
- 4 Drain peaches; reserve 1 cup peach juice for use in Step 5. Coarsely chop slices into 1-inch pieces. Set aside for use in Step 7.
- 5 Combine yogurt, peach juice, salad dressing, mustard, salt and thyme in mixer bowl. Blend at medium speed until smooth about 2 minutes.
- 6 Combine turkey, rotini, peaches, celery, carrots, onions and cilantro.
- 7 Add yogurt dressing to turkey peach mixture. Mix thoroughly but lightly to coat all ingredients with dressing.
- 8 Place lettuce leaf on each serving dish. Top with 1-1/2 cups of turkey peach pasta salad; cover. CCP: Refrigerate product at 41 F. or lower until ready to serve.

Notes

- 1 In Step 7, 3 oz (1-1/2 cup) trimmed, chopped, fresh cilantro (4 oz A.P.) may be used.