

## BAKED TURKEY AND NOODLES

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
277 cal	22 g	23 g	10 g	74 mg	985 mg	91 mg

**Ingredient**

TURKEY,BNLS,WHITE AND DARK MEAT  
 WATER,BOILING  
 ONIONS,FRESH,CHOPPED  
 BAY LEAF,WHOLE,DRIED  
 WATER,BOILING  
 NOODLES,EGG  
 SALT  
 FLOUR,WHEAT,GENERAL PURPOSE  
 WATER,COLD  
 MILK,NONFAT,DRY  
 SALT  
 PEPPER,BLACK,GROUND  
 GARLIC POWDER  
 BASIL,SWEET,WHOLE,CRUSHED  
 BREADCRUMBS  
 BUTTER,MELTED  
 CHEESE,CHEDDAR,SHREDDED

**Weight**

23 lbs  
 31-1/3 lbs  
 4-1/4 lbs  
 1/3 oz  
 25-1/8 lbs  
 2-1/4 lbs  
 7/8 oz  
 2-1/4 lbs  
 4-1/8 lbs  
 5-3/8 oz  
 1-7/8 oz  
 1/4 oz  
 1/4 oz  
 1/3 oz  
 1 lbs  
 6 oz  
 8 oz

**Measure**

3 gal 3 qts  
 3 qts  
 9 lf  
 3 gal  
 1 gal 2-3/4 qts  
 1 tbsp  
 2 qts  
 2 qts  
 2-1/4 cup  
 3 tbsp  
 1 tbsp  
 1/3 tsp  
 2 tbsp  
 1 qts  
 3/4 cup  
 2 cup

**Issue**

4-3/4 lbs

**Method**

- 1 Cut turkey into 3/4 to 1-inch cubes.
- 2 Place turkey in stock pot or steam-jacketed kettle; add water, onion, and bay leaves. Bring to a boil. Cover; reduce heat; simmer 35 to 40 minutes.
- 3 Remove bay leaves and discard. Drain turkey and onions. Reserve 2-1/2 gal stock for use in Step 7. CCP: Hold reserved stock at 140 F. or higher for use in Step 5. Hold turkey at 140 F. or higher for use in Step 7.
- 4 Cook noodles in boiling salted water 8 to 10 minutes or until tender. Drain. Use immediately in recipe preparation or rinse with cold water, drain thoroughly; place in shallow containers, cover and refrigerate.
- 5 Blend flour and cold water together to make a smooth slurry. Add slurry to stock stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 6 Reconstitute milk. Add salt, pepper, garlic powder and basil; stir milk mixture into thickened stock. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 7 Stir turkey, onions, and noodles gently into thickened sauce. Heat to a simmer.
- 8 Pour turkey and noodle mixture into ungreased steam table pans.
- 9 Combine crumbs, margarine (or butter) and cheese. Sprinkle 2 cups crumb mixture evenly over turkey and noodles in each pan.
- 10 Using a convection oven, bake 25 minutes at 325 F. on high fan, closed vent or until lightly browned and thoroughly heated. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.