

TURKEY YAKISOBA

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
315 cal	24 g	31 g	10 g	90 mg	871 mg	47 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
SPAGHETTI NOODLES, DRY	6 lbs	1 gal 2-1/2 qts	
WATER, BOILING	33-1/2 lbs	4 gal	
SALT	1-1/4 oz	2 tbsp	
TURKEY, GROUND, 90% LEAN, RAW	32 lbs		
ONIONS, FRESH, CHOPPED	4-1/4 lbs	3 qts	4-2/3 lbs
PEPPERS, GREEN, FRESH, CHOPPED	5-1/4 lbs	1 gal	6-3/8 lbs
SOY SAUCE	1-1/4 lbs	2 cup	
SALT	2-1/2 oz	1/4 cup 1/3 tbsp	
GARLIC POWDER	3/4 oz	2-2/3 tbsp	
GINGER, GROUND	3/4 oz	1/4 cup 1/3 tbsp	
PEPPER, BLACK, GROUND	1/3 oz	1 tbsp	
WATER	4-1/8 lbs	2 qts	
ONIONS, GREEN, FRESH, CHOPPED	12-1/3 oz	3-1/2 cup	13-3/4 oz

Method

- 1 Cook spaghetti in salted water until tender, 10 to 12 minutes.
- 2 Cook turkey in steam-jacketed kettle or stock pot until turkey loses its pink color, stirring to break apart. Drain and skim off excess fat.
- 3 Combine turkey with onions, peppers, soy sauce, salt, garlic powder, ginger, and pepper. Cook until onions are tender, about 10 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Add water, green onions, and spaghetti. Mix thoroughly. Heat to serving temperature. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.