

**OVEN ROASTED TURKEY, PRECOOKED**

**Yield** 100

**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
152 cal	1 g	25 g	4 g	48 mg	715 mg	14 mg

**Ingredient**

TURKEY,BREAST,PRECOOKED  
 CHICKEN BROTH  
 CORNSTARCH  
 WATER

**Weight**

25 lbs  
  
 4-1/2 oz  
 8-1/3 oz

**Measure**

1 gal  
 1 cup  
 1 cup

**Issue**

**Method**

- 1 Slice cold roast turkey into 1 oz. slices. Cut across the grain in thin slices.
- 2 Stack sliced turkey into four-ounce portions each, and arrange in steam table pans, allowing twenty-five portions per pan.
- 3 Prepare broth according to manufacturer's instructions on label.
- 4 Dissolve cornstarch in water. Slowly add mixture to broth, stirring vigorously with a wire whip. Boil one minute.
- 5 Ladle one-quart broth over roast turkey in each pan. Cover and bake in convection oven at 350 F. with fan on, for 10 minutes.  
 CCP: Internal temperature must reach 140 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.