

**BAKED TURKEY MELT**

**Yield** 100

**Portion** 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
363 cal	32 g	30 g	13 g	80 mg	622 mg	194 mg

**Ingredient**

TURKEY,GROUND,90% LEAN,RAW  
 ONIONS,FRESH,CHOPPED  
 PARSLEY,FRESH,BUNCH,CHOPPED  
 BREADCRUMBS,DRY,GROUND,FINE  
 SALT  
 GARLIC POWDER  
 PEPPER,WHITE,GROUND  
 WORCESTERSHIRE SAUCE  
 MUSTARD,DRY  
 CHEESE,MOZZARELLA,PART SKIM  
 ROLL,SANDWICH BUNS,SPLIT  
 TOMATOES,FRESH,SLICED  
 PEPPERS,GREEN,FRESH,MEDIUM,SLICED,THIN

**Weight**

25-1/2 lbs  
 2-7/8 lbs  
 3-1/2 oz  
 3-1/8 lbs  
 1-1/4 oz  
 1-1/4 oz  
 1/2 oz  
 8-1/2 oz  
 3/4 oz  
 3 lbs  
 9-1/2 lbs  
 2 lbs  
 2 lbs

**Measure**

2 qts  
 1-5/8 cup  
 3 qts 1 cup  
 2 tbsp  
 1/4 cup 1/3 tbsp  
 2 tbsp  
 1 cup  
 2 tbsp  
 100 each  
 1 qts 1 cup  
 1 qts 2-1/8 cup

**Issue**

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

**Method**

- 1 Combine turkey, bread crumbs, onions, parsley, salt, garlic powder, pepper, Worcestershire sauce, and mustard. Mix thoroughly.
- 2 Shape into patties 1/2-inch thick, weighing 5 ounces.
- 3 Place turkey on sheet pans. Using a convection oven, bake at 325 F. for 20 to 25 minutes on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Place a 1/2 ounce slice of low fat mozzarella cheese on top of each patty and melt in oven. Serve patty on a hamburger bun. CCP: Hold for service at 140 F. or higher.
- 5 Garnish with slice of fresh green pepper or tomato (optional).