

Recipe # : 1337

Student Count : 100

Curry Gravy Meatballs : NutriStudents K-12

Serving Size : 3 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904469	TURKEY MEATBALL - JENNIE O - 639930	300 QTY	<p>COOKING METHOD: STOVE TOP: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.BLEND BASE &amp; WATER TO MAKE CHICKEN STOCK. 2.PLACE THAWED MEATBALL INTO THE PAN. 3.ADD BROTH, CARROTS &amp; SPICES AND MIX WELL. 4.WRAP PAN WITH PLASTIC WRAP &amp; TINFOIL.</p> <p>HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK.</p> <p>TEMP: *IF USING A CONVECTION OVEN, DECREASE TEMP BY 25° to 50°*</p> <p>5.PREHEAT OVEN TO 325°</p> <p>HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE.</p> <p>SERVICE: 6.SERVE EACH STUDENT 3 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:JENNIE O 639930 3 EACH, CREDITS AS 1.5 MEAT/MEAT ALTERNATIVE</p>
903947	-----SAUCE-----		
S2	SELECT ONE BELOW		
904215	*BASE CHICKEN - STOUFFERS - 00074826240049	1/8 CUP 1 Tbsp + 1 Tsp	
904218	*BASE CHICKEN - CUSTOM CULINARY - 1171ECFPZ	1/8 CUP 1 Tbsp + 1 Tsp	
904308	WATER	7 & 1/4 CUP + 1 Tbsp + 2 Tsp	
904112	CURRY POWDER - GENERIC - -	1 Tbsp	
904121	ONION POWDER - GENERIC - -	1 Tsp	
904214	CARROTS FROZEN SLICED - USDA - USDA - 100352	5.5 LB	

Nutrients based on 1 Serving Size	
Calories	75 kcal
Total Fat	3.33 g
Sodium	352.69 mg
Carbs	4.46 mg

Components	
Meat/Alt:	1.5 oz. eq.
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0