

TEXAS HASH (GROUND TURKEY)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
255 cal	24 g	23 g	8 g	68 mg	362 mg	73 mg

Ingredient

TURKEY,GROUND,90% LEAN,RAW
 TOMATOES,CANNED,CRUSHED,INCL LIQUIDS
 ONIONS,FRESH,CHOPPED
 PEPPERS,GREEN,FRESH,CHOPPED
 RICE,LONG GRAIN
 WATER
 CHILI POWDER,DARK,GROUND
 SALT
 PEPPER,BLACK,GROUND

Weight

24 lbs
 19-7/8 lbs
 5-1/4 lbs
 4 lbs
 3-2/3 lbs
 1 lbs
 3-1/8 oz
 1-1/4 oz
 1/2 oz

Measure

2 gal 1 qts
 3 qts 3 cup
 3 qts
 2 qts 1 cup
 2 cup
 3/4 cup
 2 tbsp
 2 tbsp

Issue

5-7/8 lbs
 4-3/4 lbs

Method

- 1 Cook turkey until turkey loses its pink color; stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, onions, peppers, rice, water, chili powder, salt and pepper to turkey. Mix thoroughly. Heat to a simmer.
- 3 Place about 5 3/4 qts mixture into each pan.
- 4 Cover pans; using a convection oven, bake at 325 F. 1 hour or until rice is tender on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.