



Deli Turkey Sandwich, Cranberry Mayonnaise, & Russian Salad





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat bread (PE#21764)	2 X #24 scoop (80 gm)	400 gm (14.1 oz)
PE Turkey (PE#21745)	#10 scoop (95 gm)	475 gm 16.9 oz
Cranberry Mayonnaise mixture (smooth)	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
PE Carrots (PE#21734)	#24 scoop (40 gm)	200 gm (7.1 oz)
PE Corn (PE#21752)	#24 scoop (40 gm)	200 gm (7.1 oz)
PE Green Beans (or Green Peas) (PE#21737)	#24 scoop (40 gm)	200 gm (7.1 oz)
Ranch Dressing (smooth)	15 mL (1 Tbsp)	75 mL (2.5 fl oz)

1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Cold Service - Keep Puree Essentials food cold prior to service, below 4°C or 40°F.



2. On a service plate, place 1 - #24 scoop (40 gm or 1 cm slice) of PE Whole Wheat bread. Cover with #10 scoop (95 gm) of PE Turkey. Top with 15 mL (1Tbsp) of cranberry mayonnaise.



3. Cover the deli sandwich with 1 - #24 scoop (40 gm or 1 cm slice) of PE Whole Wheat bread.



4. In a bowl, combine the following PE vegetables: #24 scoop (40 gm) of PE Carrots, #24 scoop (40 gm) of PE Corn and #24 scoop (40 gm) of PE Green Beans. Do not mix too much, keep the colour variety.

Beside the deli sandwich, plate a #8 scoop (118 gm) of the PE mixed vegetables. Top with 15 mL (1 Tbsp) of Ranch dressing.



Serve cold

Cold Service - If serving cold; keep Puree Essentials food temperatures below 4°C or 40°F.



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