

Turkey Salad Sandwich











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maximum 48 hrs.

Recipe Items:

PE Whole Wheat Bread (PE#21764) PE Turkey (PE#21745) PE Spinach (PE#21743) Mayonnaise Mustard (smooth) Pickle Juice

Nutritional analysis presented contains only these ingredients

1 Portion 2 X #24 Scoop (80 gm total) #16 Scoop (60 gm) 1 Tbsp (15 ml) 1 Tbsp (15 ml) 1 tsp (5 ml) ¹/₄ tsp (1 ml)

5 Portions

400 gm (14.1 oz) 300 gm 10.6 oz) 75 gm (2.6 oz) 75 ml (2.6 fl oz) 25 ml (1 fl oz) 5 ml (1 tsp) 1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm

Nutrition Facts Valeur nutritive

Per 1 serv (170g) / par 1 serv (170g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	s 300
Fat / Lipides 17g	27%
Saturated / satu	ures 3g
+ Trans / trans	<u>0g</u> 15%
Cholesterol / Cholesterol < 5mg	
Sodium / Sodium	640mg 27%
Carbohydrate / Gl	lucides 27g 9%
Fibre / Fibres 4	g 15%
Sugars / Sucres	s 7g
Protein / Proteine	s 14g
Vitamin A / Vitamir	ne A 5%
Vitamin C / Vitamir	ne C 2%
Calcium / Calcium	4%
Iron / Fer	20%

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2. Plate first #24 Scoop (40 gm) of whole wheat bread "sandwich" bottom.

1. Thaw frozen products in refrigerator for a

Cold Service - Keep Puree Essentials food cold

prior to service, below 4°C or 40°F.

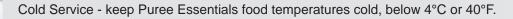


3. Combine the #16 Scoop (60 gm) of turkey mousse, 1 Tbsp (15 ml) of mayonnaise, 1 tsp (5 ml) of mustard and 1/4 tsp (1 ml) of pickle juice. Mix with several stirs with a spoon or spatula. Add in 1 Tbsp (15 ml) of spinach mousse and mix with a few final stirs with a spoon or spatula but keeping the colour of the spinach in a granular look. Do not over-stir to avoid resulting in a light green mixture.



4. Place the scoop of turkey mousse mix on top of the bread.

5. Finish the sandwich with the second #24 Scoop (40 gm) remaining scoop of whole wheat bread "sandwich" top.



Variations: replace turkey with other proteins such as PE Ham, Chicken, Beef or Pork Puree.





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