RECIPE NAME: Turkey Meatballs in Asian Sauce   File No:

Let's Cook
WISCONSIN SCHOOL MEALS ROCK

Grade Group: K-8, 9-12	**HACCP Process:**
Number of Portions: 50	☐ #1 No Cook
Portion Size: 5 meatballs in sauce	☐ #2 Cook & Serve Same Day
Serving Utensil:	☐ #3 Includes Cooling Step
Servings per Pan:	

Recipe Adapted From:

Unknown

Ingredients	Weight	Measure	Procedure
Cornstarch		½ cup	1. In a bowl dissolve cornstarch in water and soy sauce.
Water		½ cup	2. Add ginger, garlic, and pepper.
Soy Sauce, Low Sodium		½ cup	3. Heat chicken broth to a low boil and slowly stir in cornstarch mixture.
Ginger, Ground		½ tsp	4. Simmer for three to five minutes until thickened. Remove from heat once mixture has thickened.
Garlic, Dried Granulated		3 Tbsp	5. Saute turkey meatballs in oil until cooked through.
Pepper, Black		2 tsp	6. Pour sauce over meatballs.
Broth, Chicken, Low-Sodium		2 qt	7. Portion 5 meatballs in sauce.
Vegetable Oil		1 cup	
Turkey Meatballs (JTM Food Group WI Pro C308)		250 Meatballs	CCP: Heat to 165° F or higher for at least 15 seconds. Hot hold for service at 135°F or higher.

Total Yield: 50 servings		Number of Pans:
Weight:	Measure (volume):	Pan Size:

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above):
Meat/Meat Alternate	2.0 oz eq.					
Vegetable Subgroups	DG	B/P	R/O	S	O	
Fruits						
Grains						
Calories:	181					
Saturated Fat (g):	2.71 g					DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange
Sodium (mg):	403.61 mg					S=Starchy O=Other