***NR#84 Turkey Divan***

***Serving Size and Ingredients: 3oz Turkey, 1/2c Broccoli, 1oz Sauce***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 7 lbs | 14 lbs | 28 lbs | Turkey breast Raw |
| 5 lbs | 10 lbs | 20 lbs | Broccoli Florets, frozen |
| 1/4 cup | 1/2 cup | 1 cup | Margarine |
| ½ TBSP | 1 TBSP | 2 TBSP | Ground Black pepper |
| ¼ cup | 1/2 cup | 1 cup | Grated parm Cheese |
| ¼ cup | ½ cup | 1 cup | Margarine |
| 1/2cup | 1 cup | 2 cups | All purpose flour |
| 1 ¼ quarts | 2 ½ quarts | 5 quarts | 2% Milk |
| 1 ¼ cups | 2 ½ cups | 5 cups | Liquid Egg |
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***Instructions:***

1. ***Roast Turkey in oven at 350F for 2-4 hours or until done. Let turkey stand for 20 minutes before slicing***
2. ***Steam or boil broccoli until tender. Drain off excess.***  **Place broccoli in 12x20x2" pan(s).**
3. **Melt first-listed amount of margarine and pour over broccoli.**
4. **Season broccoli with salt, pepper, and grated Parmesan cheese.**
5. **Arrange turkey slices over broccoli. Serving will be easier if edges of turkey slices are tucked under the broccoli portions.**
6. **Melt second-listed amount of margarine and add flour, stirring until blended. Cook for 5 minutes.**
7. **Add milk to flour mixture, stirring constantly. Continue cooking until thickened.**
8. **Add egg mix to sauce, stirring until blended. Pour egg and flour mixture over turkey and broccoli.**
9. **Bake in oven at 350 F for 15 minutes, or until done.**

- CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C) for 15 seconds. CCP: Hold or serve hot food at or above 140 degree F.

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***