

| <b>PUREED HOT TURKEY SANDWICH</b> |                           | <b>PORTION SIZE:</b> 1 pureed bread square, #8 scoop (½ cup) meat, 2 fl oz gravy |             |             |
|-----------------------------------|---------------------------|--|-------------|-------------|
| <b>INGREDIENTS</b>                | <b>NUMBER OF SERVINGS</b> |  |             |             |
|                                   | <b>1</b>                  | <b>5</b>   | <b>10</b>   | <b>20</b>   |
| Bread Slices                      | 2 Slices                  | 10 Slices  | 20 Slices   | 40 Slices   |
| Chicken Broth or Water            | 1 ½ tsp                   | 3 Tbsp   | ⅓ cup       | 1 qt        |
| <b>RESOURCE® ThickenUp®</b>       | ⅓ cup                     | 2 cup  | 1 qt        | ⅓ cup       |
| Turkey Breast, boneless, cooked   | 2 oz                      | 10 oz  | 1 lb + 4 oz | 2 lb + 8 oz |
| Chicken Broth or Water            | 3 Tbsp                    | 1 cup  | 2 cups      | 1 qt        |
| <b>RESOURCE® ThickenUp®</b>       | ½ Tbsp                    | 2 ½ Tbsp   | ⅓ cup       | ¾ cup       |
| Poultry Gravy                     | ¼ cup                     | 1 ¼ cups   | 2 ½ cups    | 1 ¼ qt      |

**HOW TO PREPARE:**

1. Crumble bread into food processor. Add first amount of **RESOURCE® ThickenUp®** and process until bread is in fine crumbs.
2. Add liquid and mix until bread is moist.
3. Spread into steam table pan coated with non-stick cooking spray. Cover tightly with aluminum foil and/or film and heat to 165°F.
4. Puree turkey breast with liquid until smooth in texture.
5. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
6. Cover tightly with aluminum foil and/or film and heat to 165°F. Hold both items hot for service at internal temperature of 135°F or higher.
7. To Serve: Cut bread into squares. Serve one square of pureed bread topped with one #8 scoop (½ cup) pureed turkey breast. Garnish with 2 fl oz poultry gravy.

**NOTE:** Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.