



Holiday Turkey (expanded) 7-day Meal Pack

School districts are doing all they can to support kids through this difficult time. A few partner districts have requested holiday meal pack info and recipe cards to send home with students. Below is an outline of a possible holiday meal pack.

Menu Item	Quantity	Sourced	Notes
Turkey (whole roast/frozen)*	1 whole	USDA Commodity	Raw whole roast
Potatoes	2 large	Purchased or DOD	Whole / fresh
Sweet potatoes	2 large	Purchased or DOD	Whole / fresh
Celery	1 bunch	Purchased or DOD	Whole / fresh
Carrots	6 each	Purchased or DOD	Whole / bulk / fresh
Onion	1 each	Purchased or DOD	Whole / fresh
Dinner rolls	2 packs	Purchased	12 per pack. Fresh / ready to eat
Stuffing	1 lb	Purchased	Packaged kit w instructions
Eggs	1/2 dozen	Purchased	Whole / fresh
Citrus (orange, tangerine, etc.)	7 each	Purchased or DOD	Whole / fresh
Apples or pears	21 each	Purchased or DOD	Whole / fresh
Butternut squash	2 lbs	Purchased or DOD	Whole / fresh
Dried cranberries*	7 each	Purchased / USDA Commodity	Dried IW, 2oz
Milk	1 gallon	Purchased	Fresh / local
Breakfast items (pre-packed)	7 each	Purchased	7 IW items (cereal, granola, bars)

*These ingredients (especially cranberries) can be included additionally, outside the meal requirements, either via a donation from outside sources or a contribution by the district.



The Chef Ann Foundation is dedicated to promoting whole-ingredient, scratch cooking in schools. Scratch cooking enables schools to serve the healthiest, tastiest meals so that kids are well-nourished and ready to learn. As a 501(c)(3) nonprofit, we work with both public and private schools in all 50 states. Founded in 2009 by Chef Ann Cooper, we've helped more than 11,000 schools and 3.2 million kids eat healthier, fresher school meals. Learn more at www.chefannfoundation.org