

Holiday Turkey (expanded) Recipe Card

Thank you for choosing our school food program for your meals. We are excited to include you in our bulk meal program. This week's meal pack includes ingredients to prepare your holiday meal. Remember to keep food safe: cold food should be refrigerated as soon as possible or discarded within 2 hours; frozen food should be stored in the freezer immediately.

The following should be refrigerated immediately at a temperature of 40 degrees or below for a maximum of 5 days, or used before expiration date: fresh fruit, fresh milk, fresh vegetables, orange juice, cheese, yogurt.

Turkey

Preheat oven to 375 degrees. Rub butter on outside skin of turkey. Add seasoning. Roast for a few hours or until internal temp reaches 165 degrees

Gravy

- 3T Butter
- 3T Flour
- 1c turkey pan drippings
- 2c chicken broth
- salt/pepper

In small saucepan over med heat, melt butter. Whisk flour and cook until golden. Whisk in pan drippings and broth. Bring to a boil, reduce heat and cook until slightly thickened. Season with salt and pepper.

Potato wedges

Preheat oven to 375 degrees. Spread potato wedges on sheet pan. Roast in oven until golden about 25 min. Remove from oven and season with salt or other seasonings.

Stuffing (kit included)

- 4 stalks celery diced
- 1 med onion diced
- 6 T butter
- Seasoning packet
- Bread cubes

Preheat oven to 350.

Sauté onions and celery in butter.

In large bowl, combine together bread cubes, seasoning and sautéed celery and onions. In 13x9 in pan, pour bread mixture. Bake uncovered for about 40 min.

Butternut squash

- 1 butternut squash- peeled, deseeded
- 1 T cinnamon
- 1 T salt
- 1 T chili powder
- 3 T olive oil

Preheat oven to 375.

Cube Butternut squash into 2 inch cubes. In large bowl, combine squash, oil and seasoning. Spread mixture evenly onto sheet pan. Roast about 25 min or until squash is tender.

If you have any questions, please contact our food service department.



This holiday recipe card is provided by The Chef Ann Foundation, which is dedicated to whole-ingredient, scratch cooking in schools. We've helped more than 11,000 schools and 3.2 million kids eat healthier, fresher school meals. Learn more at www.chefannfoundation.org