



**RECIPE NAME:** Turkey Meatballs in Asian Sauce

**File No:**



Recipe Adapted From:

Unknown

- HACCP Process:
- #1 No Cook
  - #2 Cook & Serve Same Day
  - #3 Includes Cooling Step

Grade Group: K-8, 9-12
Number of Portions: 100
Portion Size:
Serving Utensil:
Servings per Pan:

Ingredients	Weight	Measure	Procedure
Cornstarch Water Soy Sauce, Low Sodium Ginger, Ground Garlic, Granulated Pepper, Black Broth, Chicken, Low-Sodium Vegetable Oil Turkey Meatballs (JTM Food Group WI Pro C308)		1 cup 1 cup 1 cup 1 tsp ¼ cup + 2 Tbsp 1 Tbsp+ 1 tsp 1 gal 2 cup 500 meatballs	<ol style="list-style-type: none"> <li>In a bowl dissolve cornstarch in water and soy sauce.</li> <li>Add ginger, garlic, and pepper.</li> <li>Heat chicken broth to a low boil and slowly stir in cornstarch mixture.</li> <li>Simmer for three to five minutes until thickened. Remove from heat once mixture has thickened.</li> <li>Saute turkey meatballs in oil until cooked through.</li> <li>Pour sauce over meatballs.</li> <li>Portion 5 meatballs in sauce.</li> </ol> <p>CCP: Heat to 165° F or higher for at least 15 seconds. Hot hold for service at 135°F or higher.</p>
Total Yield:		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/MeatAlternate	2.0 oz eq.					
Vegetable Subgroups	DG	B/P	R/O	S	O	
Fruits						
Grains						
Calories:	180					
Saturated Fat (g):	2.66 g					
Sodium (mg):	403.69 mg					

DG=Dark Green B/P=Beans/Peas(Legumes) R/O=Red/Orange S=Starchy O=Other