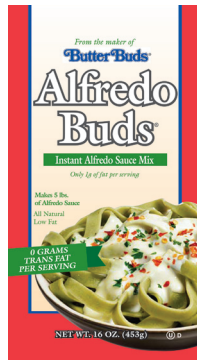


Turkey and Alfredo Noodles



Low in fat
Zero trans fat
Zero cholesterol

Turkey and Noodles

Number of portions: **60** Size of portion: **1 Cup**

Ingredient	Measure	Procedure
Chicken broth, low sodium	2 1/4 gal. 2 1/4 cup	Heat chicken broth to boiling. Slowly stir in noodles, onions, and carrots (optional). Boil, uncovered, for 6 minutes. DO NOT DRAIN.
Egg noodles, dry	3 lb.	
Onions, raw	1 lb. 7/8 oz. chopped	Mix 1 pkg (4 oz.) of Butter Buds dry mix with 1 quart of hot tap water. 1 pkg yields 2lbs of sauce. Set aside desired amount. Store remaining Butter Buds in refrigerator for use in other recipes.
Butter Buds, [®] dry mix	1/2 cup, 6 5/8 tsp. prepared	
Alfredo Buds, [®] dry mix	4 oz. bag	Mix together Alfredo Buds and hot tap water. Stir until blended.
Water, hot tap	2 qt.	
Black pepper	1 3/4 tsp.	Add Butter Buds sauce, pepper, marjoram (optional), parsley (optional), and turkey to noodles. Stir gently to combine. Stir occasionally until thickened.
Turkey, cooked & diced	7 lb. 11 oz.	
CCP: Heat to 165° F or higher for at least 15 seconds.		
Pour into medium half-steamtable pans (10" x 12" x 4"). For 50 servings, use 3 pans. For 100 servings, use 6 pans.		
CCP: Hold for hot service at 135° F or higher.		
Portion with 8 oz ladle (1 cup).		

Nutritional Information

Calories	259	Iron	2.52 mg	Protein	26.37 g	40.65% Calories from protein
Cholesterol	66 mg	Calcium	131.53 mg	Carbohydrates	24.64 g	37.98% Calories from carbohydrates
Sodium	176 mg	Vitamin A	15.7 IU	Total Fat	5.29 g	18.34% Calories from total fat
Dietary Fiber	0.97 g	Vitamin A	4.5 RE	Saturated Fat	1.66 g	5.74% Calories from saturated fat
		Vitamin C	1.06 mg	Trans Fat¹	0.01* g	0.05% Calories from trans fat

Note: * - denotes combined nutrient totals with either missing or incomplete nutrient data