Idaho Apple Commission Recipe

Page 1

Recipe: Idaho Happy Apple Turkey Meatloaf

Recipe Group: ENTREE

Alternate Recipe Name: Number of Portions: 100 Size of Portion: Squares

009003 IDAHO APPLES,RAW,WITH SKIN	3 1/4 LB	Preheat oven to 400°F. Line four shallow steam table pans with parchment paper.
011282 ONIONS,RAW	4 LB	
		Prepare Ingredients
		Wash, core and small dice apples. Peel and small dice onion.
902476 Ground Turkey, Raw, 15% Fat	13 1/2 LB	Prepare Meatloaf
902467 USDA Oats, Rolled, Quick 100467	6 CUP	In a mixer, using the paddle attachment, mix ground turkey, diced apples, diced onions, oats, eggs, tomato
902468 USDA Eggs, Pasteurized, Whole 100046	2 QT	sauce, salt, pepper, sage, dry mustard, Italian seasoning, and garlic granules. Note: do not over mix as it will
902477 USDA Tomato Sauce, Low-Sodium, #100334	2 CUP	make the meatloaf tough.
002047 SALT,TABLE	2 TBSP	
002030 PEPPER,BLACK	2 TBSP, ground	Cook Meatloaf
002038 SAGE,GROUND	1/4 CUP	Divide meatloaf evenly into 4 sections. Spread each section evenly into a shallow baking pan using a rubber
799904 MUSTARD,POWDER/DRY	1/4 CUP	spatula. Bake for 45 minutes or until reaches 165°F. Cut each pan into 25 servings.
050151 ITALIAN SEASONING MIX	2 TBSP	
799903 GARLIC,GRANULATED	2 TBSP	Chef Tips
		Apples and turkey products pair very well together. Ground beef can be substituted if ground turkey is not
		available.

*Nutrients are based upon 1 Portion Size (Squares)

Calories	246 kcal	Cholesterol	304.40 mg	Protein	19.63 g	Calcium	82.98 mg	58.68% Calories from Total Fat
Total Fat	16.07 g	Sodium	296.57 mg	Vitamin A	87.41 RE	Iron	14.85 mg	15.91% Calories from Saturated Fat
Saturated Fat	4.36 g	Carbohydrates	6.68 g	Vitamin A	460.64 IU	Water ¹	*28.85* g	*23.65%* Calories from Trans Fat
Trans Fat1	*6.48* g	Dietary Fiber	1.14 g	Vitamin C	3.11 mg	Ash ¹	*0.49* g	10.84% Calories from Carbohydrates
	<u>-</u>				-		-	31.86% Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

- * denotes combined nutrient totals with either missing or incomplete nutrient data
- ¹ denotes optional nutrient values

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Idaho Apple Commission

Recipe

Page 2

<u>Miscellaneous</u>	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt 2.25 oz				? - Milk
Grain oz				? - Egg
Fruit 0.125 cup				? - Peanut
Vegetable cup				? - Tree Nut
Milk cup				? - Fish
Moisture & Fat Change				? - Shellfish
Moisture Change. 0%				? - Soy
Fat Change 0%				? - Wheat
Type of Fat				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	009003	IDAHO APPLES,RAW,WITH SKIN			
I	011282	ONIONS,RAW			
- 1	902476	Ground Turkey, Raw, 15% Fat			
I	902467	USDA Oats, Rolled, Quick 100467			
- 1	902468	USDA Eggs, Pasteurized, Whole 100046			
I	902477	USDA Tomato Sauce, Low-Sodium, #100334			
1	002047	SALT,TABLE			
	002030	PEPPER,BLACK			
- 1	002038	SAGE,GROUND			
I	799904	MUSTARD,POWDER/DRY			
I	050151	ITALIAN SEASONING MIX			
1	799903	GARLIC,GRANULATED			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.