



# Roasted Potato and Turkey Hash

Roasted Potato and Turkey Hash goes beyond breakfast! Roasted potatoes in combination with ground turkey and red and green peppers, all enhanced with the flavors of cayenne, coriander, garlic and sage, make this dish great for breakfast or any meal!

### CACFP Crediting Information

1 cup (8 oz spoodle) provides ½ cup vegetable (⅛ cup additional vegetable, ⅛ cup red/orange vegetable, ¼ cup starchy vegetable), and 2 oz equivalent meat.

| INGREDIENTS                    | 25 SERVINGS |                                  | 50 SERVINGS |                                      | DIRECTION<br>Recommend to prepare<br>and cook in batches of 25 servings   |
|--------------------------------|-------------|----------------------------------|-------------|--------------------------------------|---|
|                                | Weight      | Measure                          | Weight      | Measure                              |   |
| Canned diced potatoes, drained | 3 lb 12 oz  | 3 ½ qt<br>(approx. ½ No. 10 can) | 7 lb 8 oz   | 1 gal 3 qt<br>(approx. 1 No. 10 can) | <b>1</b> Place potatoes in a large bowl. Sprinkle over potatoes ¼ cup oil, garlic, ¾ tsp salt and pepper. Stir well.<br>Set remaining oil aside for step 7.<br>Set remaining salt aside for step 9. |
| Canola oil                     |             | ¼ cup<br>1 Tbsp                  |             | ½ cup 2 Tbsp                         |   |
| Fresh garlic, minced           | 3 oz        | ¼ cup                            | 6 oz        | ½ cup                                |   |
| Salt (divide in half)          |             | 1 ½ tsp                          |             | 1 Tbsp                               |   |

| INGREDIENTS                                      | 25 SERVINGS |          | 50 SERVINGS |             | DIRECTIONS  |
|--|-------------|----------|-------------|-------------|---|
|  | Weight      | Measure  | Weight      | Measure     |   |
| White pepper                                     |             | ½ tsp    |             | 1 tsp       |   |
|  |             |          |             |             | <b>2</b> Place 3 qts (about 3 lb 12 oz) seasoned potatoes in a steam table pan (18" x 26" x 1") lightly coated with pan release spray. Spread evenly. For 25 servings, use 1 pan. For 50 servings, use 2 pans.                                    |
|  |             |          |             |             | <b>3</b> Bake:<br>Conventional oven: 375 °F for 15-20 minutes.<br>Convection oven: 350 °F for 10-15 minutes.  |
|  |             |          |             |             | <b>4</b> Critical Control Point:<br>Heat to 140 °F or higher.   |
|  |             |          |             |             | <b>5</b> Critical Control Point:<br>Hold for hot service at 140 °F or higher.   |
|  |             |          |             |             | <b>6</b> Set aside for step 11.   |
|  |             |          |             |             | <b>7</b> Heat remaining oil in a medium stock pot.  |
| Raw ground turkey breast, (no more than 15% fat) | 3 lb 4 oz   |          | 6 lb 8 oz   |             | <b>8</b> Add turkey. Cook uncovered over medium-high heat for 2-3 minutes, stirring occasionally.   |
| *Fresh red bell peppers, diced                   | 1 lb 2 oz   | 3 cups   | 2 lb 4 oz   | 1 qt 2 cups | <b>9</b> Add remaining ¾ tsp salt, peppers, cayenne pepper, sage, red pepper flakes, coriander, garlic powder, onion powder, and apple sauce. Cook uncovered over medium-high heat for 3-5 minutes, stirring occasionally. Set aside for step 11. |
| *Fresh green bell peppers, diced                 | 8 oz        | 1 ½ cups | 1 lb        | 3 cups      |   |

| INGREDIENTS                    | 25 SERVINGS |                 | 50 SERVINGS |                 | DIRECTIONS   |
|--------------------------------|-------------|-----------------|-------------|-----------------|--|
|                                | Weight      | Measure         | Weight      | Measure         |  |
| Cayenne pepper                 |             | ½ tsp           |             | 1 tsp           |  |
| Ground sage                    |             | 1 tsp           |             | 2 tsp           |  |
| Red pepper flakes              |             | ½ tsp           |             | 1 tsp           |  |
| Coriander seeds, whole         |             | 1 Tbsp<br>2 tsp |             | 3 Tbsp<br>1 tsp |  |
| Garlic powder                  |             | 1 tsp           |             | 2 tsp           |  |
| Onion powder                   |             | 1 tsp           |             | 2 tsp           |  |
| Canned applesauce, unsweetened | 6 oz        | ¼ cup<br>2 Tbsp | 12 oz       | ¾ cup           | <b>10</b> Critical Control Point:<br>Heat to 165 °F or higher for at least 15 seconds.   |
|                                |             |                 |             |                 | <b>11</b> Pour 2 qt 2 ½ cups (about 4 lb 14 oz) turkey mixture over seasoned potatoes in steam table pan.<br>Stir well.<br>For 25 servings, use 1 pan.<br>For 50 servings, use 2 pans. |
|                                |             |                 |             |                 | <b>12</b> Critical Control Point:<br>Hold for hot service at 140 °F or higher.   |
|                                |             |                 |             |                 | <b>13</b> Portion with 8 oz spoodle (1 cup).   |

**NUTRITION INFORMATION**

For 1 cup (8 oz spoodle)

| NUTRIENTS                 | AMOUNT        |
|---------------------------|---------------|
| <b>Calories</b>           | <b>150</b>    |
| <b>Total Fat</b>          | <b>7 g</b>    |
| Saturated Fat             | 1 g           |
| Cholesterol               | 28 mg         |
| <b>Sodium</b>             | <b>285 mg</b> |
| <b>Total Carbohydrate</b> | <b>12 g</b>   |
| Dietary Fiber             | 2 g           |
| Total Sugars              | 2 g           |
| Added Sugars included     | N/A           |
| <b>Protein</b>            | <b>9 g</b>    |
| Vitamin A                 | 40 mcg RAE    |
| Vitamin C                 | 44 mg         |
| Vitamin D                 | 2 IU          |
| Calcium                   | 18 mg         |
| Iron                      | 2 mg          |
| Potassium                 | 304 mg        |

**MARKETING GUIDE**

| Food as Purchased for | 25 Servings | 50 Servings |
|-----------------------|-------------|-------------|
| Red bell pepper       | 1 lb 9 oz   | 3 lb 2 oz   |
| Green bell pepper     | 11 oz       | 1 lb 6 oz   |

**NOTES**

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

**YIELD/VOLUME**

| 25 Servings  | 50 Servings   |
|--|---|
| About 8 lbs 2 oz                                     | About 16 lbs 4 oz                                     |
| About 1 gal/<br>1 steam table pan (12" x 20" x 2 ½") | About 2 gal/<br>2 steam table pans (12" x 20" x 2 ½") |

**SOURCE:**

CACFP Adult Portion Recipe Project

