

Turn Your Commodity Turkey Ham Into a Lunch-Line Favorite with

Smokey Noodle Bake

featuring Gage's Tetrazzini Dinner Kit

Menu-ing Tips...

You can count on **Smokey Noodle Bake** to...

- Reduce commodity inventory
- Give the staff a breather
- Get your kids to eat their vegetables
- Taste just like home-made

What You Need...

- 1 #10 can **Gage's Tetrazzini Dinner Kit**
- 2 oz (1/4 cup) **Butter or Margarine**
- 2 3/4 quarts **Boiling Water**
- 2 1/2 lbs **Turkey Ham**, cubed
- 1 1/4 lbs **Frozen Peas & Carrots**
- 1 1/4 lbs **Bread Crumbs or Crushed Potato Chips**
(for topping)

What You Do...

Preparation Time: 15 Minutes
Cook Time: 35 Minutes
Oven Temp: 425 F° (Conventional)
Pan Size: 4 inch deep, Full Steam Table Pan

Step One: Empty contents of Tetrazzini Dinner Kit into the steam table pan.

Step Two: Melt butter in the boiling water and pour over the dry mix in the pan, stirring to moisten ingredients.

Step Three: Gently fold in the turkey ham and vegetables. Cover with foil.

Step Four: Cook for 25 minutes.

Step Five: Remove foil, sprinkle the bread crumbs or crushed chips on top and return to oven for 10 or more minutes to brown.

Step Six: Remove from oven and let set for 15-20 minutes before transferring to a steam table for service.

Yield: 32 pieces (cut 8 x 4) or #8 scoops
(5 oz. by weight)

Shopping Facts...

School Equivalents: This recipe, as directed and served, counts as 1/2 Meat (1.25 oz), 1 Bread, and 1/4 Vegetable (1/8 cup).

Cost per Serving for Gage Products: \$0.272

Gage Product Detail:
Tetrazzini Dinner Kit (#G0330)
Pack: 6 / #10 cans

* Brand of ingredients and changes in preparation may result in variations of School Equivalents

Buy It Now!!!

Yes! I would like to try Gage's New Smokey Noodle Bake.
Please contact me to place my order.

Name: _____

Facility: _____

Phone: _____

Email: _____

Fax to 630.595.6195 or 888.289.4143

Cooking with Commodities was brought to you by:

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