

TURKEY & BACON AU GRATIN



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
633660	Potatoes Au Gratin	1 pan
315982	Turkey Breast	1 lb.
736767	Bacon	1 lb.
198889	Scallions	½ cup
198011	Panko	1 ½ cups
191043	Mild Cheddar	2 cups

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Preheat oven to 375°F. Chop ½ cup of scallions, set aside. In a frying pan, cook 1 lb. of bacon, drain well. Chop bacon, then dice 1 lb. of turkey breast. Add potatoes au gratin, bacon, and turkey to a large mixing bowl and combine thoroughly. Place mixture into a 2" half pan, and bake for 55–65 minutes. CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. Remove pan from oven, and evenly coat with cheddar cheese, then top with panko bread crumbs. Place pan back in oven on broil until cheese is melted, and panko is lightly browned. Top with scallions, and serve immediately. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.