

# BUTTER BUDS®

## TURKEY & NOODLES

Number of portions: 60    Size of portion: 1 Cup

Chicken broth, low sodium	2 ¼ gal, 2 ¼ cup	Heat chicken broth to boiling. Slowly stir in noodles, onions, and carrots (optional). Boil, uncovered, for 6 minutes. DO NOT DRAIN. 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. Mix together Alfredo Buds® and hot tap water. Stir until blended. Add Butter Buds® sauce, pepper, marjoram (optional), parsley (optional), and turkey to noodles. Stir gently to combine. Stir occasionally until thickened. CCP: Heat to 165° F or higher for at least 15 seconds. Pour into medium half-steam table 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)
Egg Noodles, dry	3 lb	
Onions, raw	1 lb 7/8 oz chopped	
<b>Butter Buds®</b> , dry mix	½ cup, 6 5/8 tsp prepared	
<b>Alfredo Buds®</b> , dry mix	4 oz bag	
Water, hot tap	2 qts	
Black Pepper	1 ¾ tsp	
Turkey, cooked & diced	7 lb, 11 oz	

### ***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 Fat 1 0.01\* g 0.05% Calories from trans fat

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