



Total Time
90 MIN.

Serving & Size
1 CUP

Difficulty
EASY

Yields
25

This PHA-approved recipe will bring your patrons home. Turkey breast and fat-free mozzarella cheese combine health and taste to maximize flavor.

Nutrition Facts	
Serving Size	1 CUP
Amount Per Serving	
Calories 397	
% Daily Value	
Total Fat 11.3g	17%
Saturated Fat 2.8g	14%
Cholesterol 69mg	23%
Sodium 192mg	8%
Total Carbohydrate 44.4g	15%
Dietary Fiber 4.5g	18%
Protein 28.4g	57%
Vitamin A 7%	Vitamin C 18%
Calcium 15%	Iron 21%

INGREDIENTS **WEIGHT** **MEASURE**

93% lean ground turkey	4 lb.	
onion, chopped	1 lb.	3 cups
elbow macaroni, dry	38 oz.	



Prego® No Salt Added Pasta Sauce
, 106 oz ea

Parmesan cheese, grated	2 oz.	1/2 cups
fat free mozzarella cheese, shredded	8 oz.	2 cups

INSTRUCTIONS

1. In a large saucepot cook turkey and onions. CCP: Cook until internal temperature is 165° F. or higher for 15 seconds and turkey is no longer pink. Pour off liquid.
2. Cook macaroni according to package directions. Rinse and drain.
3. In baking pan (12" x 20" x 4") mix turkey mixture, macaroni, spaghetti sauce and Parmesan cheese. Sprinkle mozzarella cheese on top.
4. Bake at 350°F. CCP: Bake until internal temperature is 140° F. or higher for 15 seconds, about 45 minutes.
5. CCP: Hold at 140° F. or higher. Portion using 8-oz.spoodle (1 cup).

TIP

Lean ground beef may be used in place of ground turkey.