

Turkey Dinner Plate

- 6 oz Sliced turkey breast
- 4 oz Idahoan mashed potatoes
- 4 oz Whole green beans
- 4 oz Stuffing
- 4 oz Cranberry Sauce



- Place turkey breast in pan with a bit of chicken stock to keep it moist and cover with foil. Remember, this breast is fully cooked and you are only reheating it. Place in preheated oven, 325 degrees, for 20-30 minutes. When fully warmed, remove from oven and allow it to rest. Hand slice for a homemade look.
- Prepare Idahoan buttery gold mashed potatoes according to manufacturer’s instructions. One pouch will provide 20 – 4 oz servings.
- Add a side of steamed whole green beans, stuffing, and cranberry sauce to complete the meal.

<u>ITEM</u>	<u>CBI #</u>	<u>COST</u>
Harvestland Turkey Breast, Roasted All Natural 2/11#	10005551	\$ 1.97
Idahoan Buttery Gold Mashed Potatoes 24/16.4 oz	10015958	0.17
Cheney Estate Whole Green beans 12/2#	264046	0.43
Stuffing , Cranberry sauce		<u>0.60</u>
TOTAL ENTREE COST		\$3.20