## **Hot Turkey Sandwich**

Yield: 24 servings

Ingredients	Measure		Nutrition per Serving (without gravy)	
	24			
Water	1 quart	Calories	260	
Med-Diet <sup>®</sup> Low Sodium Chicken Soup Base	2 oz (1/3 cup)	Total Fat g	2.5	
Shredded cooked turkey breast	41/2 lb (9 cups)	Saturated Fat g	2	
Low-sodium sandwich rolls (2 oz each), split	24	Cholesterol mg	70	
Med-Diet <sup>®</sup> Low Sodium Chicken Gravy Mix	as desired	Sodium mg	150	
		Carbohydrate g	30	
		Fiber g	1	
		Sugar g	2	
		Protein g	30	

## Preparation

- 1. In large pan, whisk together 1 quart water and the soup base until blended. Add turkey. Cook over low heat until turkey is heated thoroughly.
- 2. Meanwhile, in separate saucepan, whisk together cold water and gravy mix according to package directions until blended. Cook until thickened and 165°F.
- 3. With slotted spoon, transfer 3 oz turkey to each roll. Serve gravy portioned alongside each sandwich.

## **Product Information**

Product	Case Pack	Yield	Product Code
Med-Diet <sup>®</sup> Low Sodium Chicken Soup Base	6 – 16 oz	37.5 gal	K9216
Med-Diet <sup>®</sup> Low Sodium Chicken Gravy Mix	6 – 14 oz	6 gal	K9160