



MAINES

PAPER & FOOD SERVICE, INC.

Grilled Santa Fe Turkey Breast

Ingredients **Yield: 6 to 8 Servings**

- 1 ea. Boneless Turkey Breast, 2-3 # avg, skin removed
- 1/4 tsp. Salt
- 1/4 tsp. Black pepper, café
- 1/3 c. Lime Juice
- 2 tsp. Olive oil
- 2 ea. Roma Tomato, medium diced
- 1/2 c. Onion, yellow, fine diced
- 3 Tlb. Fresh cilantro, chopped
- 1 Tlb. Fresh Jalapeno, chopped
- 2 Tlb. Red wine vinegar
- 12 oz. Fresh Salsa
- 12 oz. Sour cream
- 18 ea. Tortillas

Preparation Instructions:

1. Remove skin from turkey breast. Place the turkey breast between two sheets of plastic wrap and flatten using a meat mallet.
2. Make several 1/4 in deep cuts on one side of the turkey breast in a diamond pattern. Season both sides of the turkey breast with salt and pepper and place in plastic zip-lock bag.
3. Combine the lime juice, olive oil, Roma tomato, onion, cilantro, jalapeno and red wine vinegar. Pour over turkey, turning to coat. Close bag and place under refrigeration for approximately 3 hours. Turn occasionally.
4. Remove turkey from bag and place on oiled grill. Cook for approximately 7-10 minutes per side until internal temperature of 165 degrees is reached. Brush with marinade during cooking process. Remove from grill, place on plate and cover with aluminum foil. Let turkey breast rest for 5 minutes before slicing.
5. Serve with tortillas, fresh salsa, and sour cream.

| Ingredients | Product Name | Maines Product Code # | Amount | Cost |
|------------------------------------|------------------|-----------------------|----------|---------|
| Boneless Turkey Breast, 2-3 # avg. | Plainville | 118553 | 1 ea. | \$15.66 |
| Salt | Katy's Kitchen | 340620 | 1/4 tsp. | \$0.02 |
| Black Pepper, café | Culinary Secrets | 345631 | 1/4 tsp. | \$0.03 |
| Lime Juice | Natural Brands | 907181 | 1/3 c. | \$0.48 |
| Olive oil | Trifoglio | 320861 | 2 tsp. | \$0.06 |
| Roma Tomato | Fresh | 097796 | 2 ea. | \$0.30 |
| Onion, yellow | Fresh | 097502 | 1/2 c. | \$0.13 |
| Fresh cilantro | Fresh | 097149 | 3 Tlb. | \$0.30 |
| Fresh Jalapeno | Fresh | 097574 | 1 Tlb. | \$0.06 |
| Red wine vinegar | Heinz | 305847 | 2 Tlb. | \$0.06 |
| Fresh salsa | Ultra fresh | 097886 | 12 oz. | \$1.92 |
| Sour cream | Crowley | 030745 | 12 oz. | \$0.84 |
| Tortillas | San Pablo | 093050 | 18 ea. | \$1.70 |

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|---------------------|---------|
| Recipe Cost | \$21.56 |
| Portion Cost | \$3.59 |

* Based on 6 Portions

| Suggested Menu Price | Portion Cost | Gross Margin | Food Cost |
|----------------------|--------------|--------------|-----------|
| \$11.95 | \$3.59 | \$8.36 | 30.04% |

| Suggested Menu Price | Portion Cost | Gross Margin | Food Cost |
|----------------------|--------------|--------------|-----------|
|----------------------|--------------|--------------|-----------|

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|---------|--------|--------|--------|
| \$12.95 | \$3.59 | \$9.36 | 27.72% |
|---------|--------|--------|--------|

| Suggested Menu Price | Portion Cost | Gross Margin | Food Cost |
|----------------------|--------------|--------------|-----------|
| \$13.95 | \$3.59 | \$10.36 | 25.73% |

