



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

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

