Turkey Picadillo Salad Bowl

Prep Time: 45 Minutes

Cooking Time: 5 Minutes

Serves 2

Ingredients:

1 each 12" Fry-Ready Tortilla (37184)

20 oz. vol. shredded Lettuce

1.5 oz. vol. Herbed Tomato Vinaigrette (see related recipe)

8 oz. vol. Tomatoes , wedge cut

2 oz. vol. Green Olives , sliced in half

1.5 oz. vol. Green Bell Peppers , chopped

1 oz. vol. Golden Raisins

5 oz. wt. Turkeys Picadillo , (see related recipe)

2 oz. vol. Queso Fresco , shaved

Directions:

1. Place stretch tortilla in 350-360F fryer. Press stretch tortilla down in oil using a taco salad bowl shaper.

2. Fry until lightly golden brown. Remove from fryer and drain.

3. Mound lettuce in the center of the bowl. Drizzle with herbed tomato vinaigrette.

4. Arrange tomatoes, olive, peppers and golden raisins over lettuce.

5. Top with turkey picadillo and shaved cheese.

6. Serve immediately.

Turkey Picadillo

Serves 1

Ingredients:

24 oz. vol. Yellow Onions , chopped

1.5 tsp. Ground Cumin

1.5 tsp. Ground Cinnamon

1.5 tsp. Kosher Salt

1/4 tsp. Ground Cloves

28 oz. vol. Crushed Tomatoes

1 Tbsp. Garlic , minced

2.5 lbs. Ground Turkey

1 Tbsp. Fresh Oregano Leaves , chopped

1 Tbsp. Fresh Parsley , chopped

Directions:

1. Heat large nonstick sauté pan over medium high heat.

2. Add onions and cook until onions begin to caramelize. Add spices.

3. Add crushed tomatoes and continue cooking until tomatoes are almost a paste.

4. Add garlic and ground turkey.

5. Reduce heat to low and continue cooking until ground turkey is cooked through and proper internal temperature is reached.

6. Add herbs.

7. Hold warm and serve with turkey picadillo salad bowl.

Herbed Tomato Vinaigrette

Serves 1

Ingredients:

2.5 cups Fresh Pico de Gallo

1 oz. vol. Fresh Oregano

2 oz. vol. Red Wine Vinegar

4 oz. vol. Olive Oil

Directions:

1. Place all ingredients together in a blender and blend until smooth and emulsified.

2. Place in a storage container.

3. Label, Date and Refrigerate.