



Recipes

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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.