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BBQ Sloppy Joe Panini

Prep Time: 15 Minutes

Cooking Time: 42 Minutes

Serves 100

Ingredients:

100 each 8" Smart Hearty Grains Tortilla (47087)

Non-Stick Cooking Spray , as needed

BBQ Sloppy Joe Filling , see related recipe

Directions:

1. Pre-heat panini press to medium-high and coat with cooking spray as needed.

2. Serving Instructions: Place warm tortillas on a flat work surface, and top with 4 oz. of warm BBQ Sloppy Joe Filling. Fold sides in and roll forward tightly to form a burrito. Place in Panini press, close lid and toast until golden.



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BBQ Sloppy Joe Filling

Serves 1

Ingredients:

Non-stick Cooking Spray , as needed

2 3/5 oz. Lean Ground Turkey , raw

1/3 oz. Fresh Carrot , coarsely chopped

1/2 oz. Fresh Onion , coarsely chopped

5/8 oz. Multicolored Bell Pepper , coarsely chopped

1/8 gallon Barbecue Sauce , commercially prepared

Directions:

1. Heat tilt skillet or steam jacket kettle to medium-high and coat with cooking spray.

2. Add ground turkey and mix well to brown; drain any additional fat.

3. Meanwhile, pulse carrots, onion, peppers in batches using a food processor until finely chopped.

4. Add vegetables and sauté 5 to 7 minutes longer.

5. Add barbecue sauce and let simmer for 30 minutes or until thickened; hold warm.