



Recipes

MISSIONFOODSERVICE.COM

BBQ Sloppy Joe Filling

Serves 100

Ingredients:

- Non-stick Cooking Spray , as needed
- 16 lbs. Lean Ground Turkey , raw
- 2 lbs. Fresh Carrots , coarsely chopped
- 3 lbs. Fresh Onions , coarsely chopped
- 4 lbs. Multicolored Bell Peppers , coarsely chopped
- 1 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.