



Recipes

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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.