

RECIPE of the MONTH



Roasted Potatoes & Turkey Hash

INGREDIENTS:

FOR THE POTATOES:

6.4 oz (approx. 1 1/4 cups) canned, Diced Potatoes, drained
3/4 tsp Canola Oil (set aside another 3/4 tsp for the Turkey)
3/4 tsp fresh Minced Garlic
Pinch of Salt
Dash of White Pepper

FOR THE TURKEY & PEPPER MIX:

2.2 oz (approx. 1/4 cup packed) Raw Ground Turkey Breast
1.4 oz (approx. 1/3 cup) Fresh Red Bell Peppers, diced
0.6 oz (approx. 2.5 Tbsp) Fresh Green Bell Peppers, diced
3/4 tsp Canola Oil (from the step above)
Pinch each: Salt, Cayenne Pepper, Ground Sage, Red Pepper Flakes, Garlic Powder, Onion Powder
1/4 tsp Whole Coriander Seeds
1 tsp Unsweetened Canned Applesauce

INSTRUCTIONS:

1. SEASON THE POTATOES: In a bowl, toss the drained potatoes with 3/4 tsp oil, minced garlic, a pinch of salt, and a dash of white pepper.

2. ROAST: Spread the potatoes out on a small baking sheet. Bake at 375° in a standard oven for 15–20 minutes (or 350° if using a convection oven for 10–15 minutes) until tender and hot. Set aside.

3. COOK THE TURKEY: Heat the remaining 3/4 tsp of oil in a skillet over medium-high heat. Add the ground turkey and cook for 2–3 minutes, stirring occasionally.

4. SEASON THE TURKEY: Add the red and green bell peppers, applesauce, coriander seeds, applesauce, and the remaining pinches of spices (salt, cayenne, sage, red pepper flakes, garlic powder, and onion powder). Cook for another 3–5 minutes until the turkey is fully cooked through.

5. COMBINE & SERVE: Pour the turkey and pepper mixture over your roasted potatoes. Toss gently to combine.

SEPTEMBER



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