

## Turkey Sloppy Joes

*Serves 6*

- ◆ 1 Pound **GROUND TURKEY**
- ◆ 1 Cup onion, thinly sliced
- ◆ 1/2 Cup green pepper, chopped
- ◆ 1 Cup ketchup
- ◆ 1/4 Cup sweet pickle relish
- ◆ 1 1/2 Teaspoons chili powder
- ◆ 1 Teaspoon Worcestershire sauce
- ◆ 1/2 Teaspoon seasoned salt
- ◆ 1/2 Teaspoon garlic powder
- ◆ 1/4 Teaspoon celery seeds
- ◆ 1 Loaf French or Italian bread

1. In a large skillet, over medium-high heat, sauté turkey, onion and pepper for 5 minutes or until turkey is no longer pink.

2. Add ketchup, relish, chili powder, Worcestershire sauce, seasoned salt, garlic powder and celery seed. Bring to a boil. Reduce heat to low; cover and simmer for 30 minutes.

3. Slice bread in half, lengthwise, and toast under broiler 1 to 2 minutes or until lightly browned.

3. To serve, spoon turkey mixture over one half of bread and top with other half. Cut into 8 slices.

## Turkey Taco Salad

*Serves 4*

- ◆ 1 Tablespoon vegetable oil
- ◆ 1 Small onion, chopped
- ◆ 1 Clove garlic, minced
- ◆ 1 Pound **GROUND TURKEY**
- ◆ 1 Jar (8 ounces) taco sauce
- ◆ 2 Tablespoons jalapeno peppers, chopped
- ◆ 1 Teaspoon chili powder
- ◆ 1 Teaspoon ground cumin
- ◆ Salt (as needed)
- ◆ Romaine lettuce, shredded (as needed)
- ◆ Corn chips (as needed)
- ◆ Avocado slices (as needed)
- ◆ Black beans (as needed)
- ◆ Black Olives, sliced (as needed)

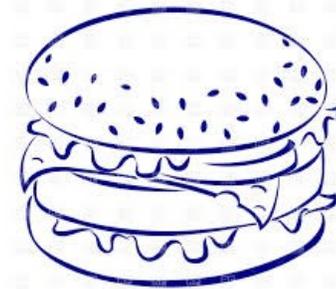
1. Heat oil in medium skillet. Add onion and garlic and cook 3 minutes.

2. Add turkey and cook, breaking up turkey with wooden spoon, for 5 minutes until no longer pink.

3. Add taco sauce, jalapeno pepper, chili powder, cumin, and salt to taste; cook until thickened and flavors are blended, about 10 minutes.

4. Spoon mixture on top of lettuce. Garnish with corn chips, avocado slices, tomato wedges, black beans and black olives.

# Ground Turkey Recipes For Any Occasion!



Information Courtesy of your  
Indiana Turkey Farmers

[www.yourindianaturkeyfarmers.com](http://www.yourindianaturkeyfarmers.com)

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[www.serveturkey.org](http://www.serveturkey.org)

## Slow Cooker Turkey Meatloaf

*Serves 8*

- ◆ 1 Medium onion
- ◆ 2 Teaspoons olive oil
- ◆ 1 Cup chopped onion
- ◆ 2-1/2 Pounds GROUND TURKEY
- ◆ 1/2 Teaspoon kosher salt
- ◆ 1/2 Teaspoon pepper
- ◆ 1/4 Teaspoon dried thyme leaves
- ◆ 2 Tablespoons Worcestershire sauce
- ◆ 2 Tablespoons ketchup
- ◆ 2 Large eggs, beaten
- ◆ 22 Saltine crackers, crushed

### Turkey Meatloaf Glaze

- ◆ 1/4 Cup ketchup
- ◆ 2 Tablespoons brown sugar
- ◆ 1 Tablespoon vinegar

### Make the Meatloaf Glaze:

1. Combine all glaze ingredients in a bowl, set aside.

### To Make the Meatloaf:

1. Slice medium onion into thick slices and line bottom of slow cooker with onion slices. This will make it easier to remove the loaf after cooking.
2. In a skillet, heat oil over medium heat. Add chopped onion and sauté until softened.
3. Remove from skillet and in a large bowl, combine onion with remaining ingredients. Mix well.
4. Form into a loaf shape to fit the slow cooker. Place loaf into slow cooker atop onion slices. Shape and pull loaf away from the sides of the slow cooker, allowing 1/2-inch all around the loaf.
5. Spoon Meatloaf Glaze over the top of the meatloaf.
6. Cover and cook on LOW for 6 to 7 hours or until food thermometer registers 165 degrees.

## Two Cheese Turkey Enchiladas

*Serves 6*

- ◆ 1 pound GROUND TURKEY
- ◆ 1 Large onion, chopped
- ◆ 1/2 Cup chopped green peppers
- ◆ 1 Teaspoon brown sugar
- ◆ 1 Teaspoon garlic powder
- ◆ 1 Teaspoon ground cumin
- ◆ 1 Teaspoon chili powder
- ◆ 1 (28 OZ) can crushed tomatoes, DIVIDED
- ◆ 1 (8 OZ) package reduced-fat cream cheese
- ◆ 1/4 Cup fat-free sour cream
- ◆ 1 (4 OZ) can chopped green chilies
- ◆ 1 Cup salsa
- ◆ 8 (8-inch) fat-free flour tortillas, warmed
- ◆ 1/2 Cup shredded Cheddar cheese

1. Preheat oven to 350 degree F.

2. Over medium heat, crumble turkey into a large nonstick skillet. Add onion, green pepper, brown sugar and seasonings. Cook and stir over medium heat until turkey is no longer pink.

3. Stir in 1 cup crushed tomatoes. Reduce heat; simmer, uncovered, for 10 minutes, stirring occasionally.

4. In a small bowl, beat cream cheese, sour cream and chilies until blended; set aside.

5. Combine salsa and remaining tomatoes. Spread 1 cup into a 13-inch x 9-inch x 2-inch baking dish coated with nonstick cooking spray.

6. Spoon about 3 TBSP's cream cheese mixture and 1/3 cup turkey mixture down the center of each tortilla.

7. Roll up and place seam side down in baking dish.

8. Top with remaining salsa mixture. Sprinkle with Cheddar cheese.

9. Bake, uncovered, in a preheated 350 degree F oven for 20 to 25 minutes or until bubbly and hot throughout.

## Pizza Turkey Triangles

*Serves 8*

- ◆ 1 Pound GROUND TURKEY
- ◆ 1/2 Cup onion, finely chopped
- ◆ 1/2 Teaspoon Italian seasoning
- ◆ 1/8 Teaspoon pepper
- ◆ 1 Cup prepared pizza sauce
- ◆ 2 (9-1/2 Ounce) Tubes refrigerated pastry squares
- ◆ 1/2 Cup Mozzarella cheese, shredded

1. Preheat oven to 375 degrees F.

2. In large non-stick skillet, over medium-high heat, sauté turkey and onion 4 to 5 minutes or until turkey is no longer pink. Stir in Italian seasoning, pepper and pizza sauce. Simmer 5 minutes or until mixture thickens.

3. Unroll pastry, separating each tube into 4 squares. Place on greased 10" x 15" x 1" jelly roll pan. Stretch pastry slightly to shape squares.

4. Place 1/3 cup filling on one corner of each square. Sprinkle 1 tablespoon cheese over filling. Fold opposite corner of dough over filling and cheese to form a triangle; press edges with fork to seal. Cut 3 (1/2-inch) slits in top of each triangle to allow steam to escape.

5. Bake 12 to 15 minutes or until golden brown. Remove triangles from pan and cool on wire rack.

