

TURKEY (PAVO) WELLNESS MENU

Highly Versatile

with Culinary Standards

Fully Cooked

Fork Tender

Totally Turkey!

Our diced turkey menu items are made with A582 Turkey Thighs, chunked, seasoned and cooked to fork tender perfection in its own juices.

A582 TURKEY THIGHS

Seasoned Diced Turkey

Culinary Standards # 91222 DF
4 / 8 lb bags



Turkey Stew (Pavo Guisado)

Culinary Standards # 91224 DF
4 / 8 lb bags



With the slow cooking done for you it's easy to make your "own" secret recipe - the one all your kids will love to eat.

Arroz Con Pavo

Seasoned yellow rice served with Turkey Stew.

Southern Pulled BBQ Turkey Sandwich -

Mix Seasoned Turkey with your favorite BBQ sauce.

Turkey Tetrazzini -

Blend Seasoned Turkey, cream of mushroom soup, Parmesan cheese and vegetables. Serve over pasta.

Pavo Nachos -

Mix Seasoned Turkey with salsa, serve over nachos & top with cheese.

Hawaiian Style -

Mix turkey with pineapple, green peppers, BBQ sauce, vinegar and a splash of red pepper flakes for a sweet & sour treat! Serve over white rice.

Home Style Turkey & Gravy -

Add gravy and serve over mashed potatoes, rice or pasta (use the juice from the turkey to make scratch gravy).

Turkey Fajitas -

Turkey Stew, lettuce, tomato, salsa & shredded cheese in a soft taco.

A fantastic way to enhance your healthy menu with this minimally processed selection.





Seasoned Diced Turkey

Culinary Standards product code 91222 DF

RECIPE GUIDE

Turkey with Gravy

38-40 / 3.35 oz servings per bag

- 1 bag (8 lbs) Seasoned Turkey
- 3/4 cup corn starch
- 1 cup cold water
- 1 tablespoon turkey base (optional)

Heat Seasoned Turkey according to instructions and set aside natural juices (add optional chicken or turkey base). In a separate bowl, blend corn starch and cold water until smooth. Add corn starch/water mixture into natural juices (approximately 1/2 gallon total - if not add additional water). Heat over medium heat until thickened.

Gently mix gravy with seasoned turkey and place on warmer to serve.

Great over rice, egg noddles, or mashed potatoes.

Variation:
Add vegetables for a pot pie filling and top with biscuits or pie crust.

Enchilada Pavo Pie

96 servings / 4 pans, 24 servings each

- 2 bags (8 lbs ea) Seasoned Turkey
- 2 pkgs taco seasoning mix
- 1-1/2 gallons Enchilada Sauce
- 3 lbs Shredded Cheese
- 96 - 6 " Flour Tortillas

Heat Seasoned Turkey according to instructions and add taco seasoning. Simmer for 30 minutes, drain. Assemble in 4 steam table pans - Listed from bottom to top:

- 2 cups sauce, spread evenly
- 8 flour tortillas
- 1-1/8 lb Seasoned Turkey
- 1/4 lb Shredded cheese
- 8 flour tortillas
- 2 cups sauce, spread evenly
- 1-1/8 lb Seasoned Turkey
- 1/4 lb Shredded cheese
- 8 flour tortillas
- 2 cups sauce, spread evenly
- 1/4 lb Shredded cheese

Heat at 350°F for 25 minutes until cheese is melted.
Cut into 24 squares.

Variation:
Serve with shredded lettuce, diced tomatoes, and sour cream. Garnish with cilantro or green onions.

Turkey Cordon Bleu

48 / 2 oz servings per bag

- 2 oz Seasoned Turkey
- 1 oz Turkey Ham or Ham, slices
- 1 oz Swiss Cheese
- 2 tablespoons margarine or butter
- Loco bread, hot dog buns or hoagie rolls

Heat Seasoned Turkey according to instructions and set aside juices (can be used later or thickened).

Using pan spray a sheet pan, place bread of choice, then layer with Seasoned Turkey, ham, and cheese. Heat at 350°F for 5 minutes until cheese has melted.

Also can be done with a hoagie or hot dog bun and pressed like a Cuban sandwich. Serve with mustard or honey mustard.

Variation:
Serve turkey in ceasar salad or chef salad.