

# Cranberry Turkey Picadillo

*A recipe for every season.*

One ½ cup  
serving provides

2 oz. meat  
equivalent

¼ cup fruit





# Cranberry Turkey Picadillo

Yield: 48 servings

Serving Size: ½ cup

Prep Time: 15 minutes

Cook Time: 35 minutes

A recipe for every season.

## INGREDIENTS

## WEIGHT

## MEASURE

## DIRECTIONS

Oil, olive		3 Tbsp.
Onions, medium, diced small	1 ¼ lb.	1 qt.
Peppers, bell, green, diced small	1 ¼ lb.	1 qt.
Garlic, fresh, minced		3 Tbsp.
Turkey, ground	8 ¾ lb.	
Cumin, ground		2 Tbsp.
Cinnamon, ground		2 tsp.
Pepper, black, ground		2 tsp.
Pepper, red, flakes		2 tsp.
Cloves, ground		1 tsp.
Salt		1 tsp.
Tomatoes, Roma, canned, diced		1 qt.
Dried sweetened cranberries		1 ½ qt.

### Optional accompaniments\*:

Cooked brown rice, optional	6 qt.
Tortillas, whole wheat, 8-inch, optional	48
Sour cream, reduced-fat, optional	3 cups
Cheese, cheddar, shredded, optional	3 cups

1. In a large skillet, rondo or tilting skillet, heat olive oil over medium heat; add onions, bell peppers and garlic and sauté. Stir often, until the onions soften, about 5 minutes.
2. Add ground turkey and cook until meat is browned.
3. Stir in cumin, cinnamon, ground black pepper, red pepper flakes, cloves and salt and cook several minutes.
4. Stir in tomatoes with juices and cranberries; reduce heat to medium-low. Continue cooking for 15-20 minutes; stir occasionally until cranberries are soft and mixture has thickened.
5. **To Serve:** For each serving, ladle ½ cup picadillo over ½ cup rice, if desired.  
Or, top a whole wheat tortilla with ½ cup picadillo along with 1 Tbsp. sour cream and 1 Tbsp. shredded cheese before wrapping to serve.

**COOLING:** CCP: Cool to 70°F or lower within 2 hours and from 70°F to 40°F within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

**REHEATING:** CCP: Reheat to 165°F or higher for 15 seconds, within 2 hours.

**SANITATION INSTRUCTIONS:** Wash hands and exposed parts of arms before handling food, after handling raw foods and after any interruption that may contaminate hands. Wash, rinse and sanitize all equipment and utensils before and after use. Return all ingredients to refrigerator if preparation is interrupted. Measure all internal product temperatures with a cleaned and sanitized thermocouple or thermometer every 2 hours. Thaw frozen product properly using an FDA recommended method.

**SERVING\*:** One ½ cup serving of picadillo provides 2 oz. meat equivalent, ¼ cup fruit

### NUTRIENTS PER SERVING\*:

Calories 246 kcal	Saturated Fat 2.59 g	Cholesterol 85.94 mg	Carbohydrate 14.99 g	Protein 22.90 g	Calcium 41.51 mg	Vitamin A 52.60 RE (287.47 IU)
Total Fat 10.55 g	Trans Fat 0 g	Sodium 161.70 mg	Dietary Fiber 1.22 g	Vitamin C 12.66 mg	Iron 1.79 mg	9.48% Calories from Saturated Fat

\*Accompaniments will alter nutrition information and crediting

Hungry for more recipes? [uscranberries.com](http://uscranberries.com)

