



Turkey Cacciatore

Using a blend of Plant Protein & Turkey

Yield: 22/6 oz servings (1 Gallon)

Ingredients

- 2.6 oz turkey strips
- 7 oz **#606960 Plant Protein Medium Chunks**
- 7 oz onion, sliced
- 7 oz green peppers, sliced
- 7 oz red pepper, sliced
- 2 oz oil
- 17 oz mushroom, canned
- 21 oz crushed tomatoes
- 5.25 cups water
- 1.2 oz garlic, chopped
- 2 tsp tomato paste
- 2 tsp dry basil
- 2 tsp thyme
- 1.5 tsp salt
- 1 tsp pepper

Preparation

- 1) Heat oil over medium heat; add turkey strips and brown. Add onions, green peppers and red peppers. Sauté until soft, then add garlic and mushrooms. Sauté 2-3 more minutes.
- 2) Add crushed tomatoes, tomato paste, and water. Bring to simmer.
- 3) Add flavored plant protein, basil, thyme, pepper, and salt.
- 4) Allow to cook on low heat for 30-45 minutes. Plant protein will hydrate, and mixture should thicken slightly.
- 5) Pan, cart, and chill or serve.