

Turkey Picadillo

From National Turkey Federation



Ingredients:

1 lb. ground turkey
1/2 cup onion, chopped
1/4 cup green pepper, chopped
2 cloves garlic, minced
1 tsp. sugar
1/2 tsp. cinnamon
1/2 tsp. cumin
1/4 tsp. cloves
1 can (14 1/2 oz.) stewed tomatoes
1 med. Granny Smith apple, cored
and chopped

1/4 cup raisins
2 T. pimento stuffed olives, thinly
sliced
1/4 cup toasted almonds (optional)

To Prepare:

In large skillet over med-high heat, sauté turkey, onion, green pepper and garlic until turkey is no longer pink. Next, stir in sugar, cinnamon, cumin, cloves, tomatoes, apple, raisins and olives. (over)

Bring to boil. Reduce heat, cover, and simmer 15-20 min. Serve over rice and top with toasted almonds, if desired. Serves 4.

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