



2018 MTGA Turkey Taste-Off Recipes

Pesto Turkey Pinwheels

Recipe by Jennie-O Turkey Store

INGREDIENTS

- 1 (8-ounce) package cream cheese, softened
- 6 ounces pesto spread
- ½ cup shredded Parmesan cheese
- 6 tomato and basil tortilla wraps
- 1 pound sliced JENNIE-O® Hickory Smoked Sun Dried Tomato Turkey

DIRECTIONS

1. In bowl, blend cream cheese, pesto and Parmesan cheese together until smooth. Spread cream cheese mixture evenly on each tortilla.
2. Arrange turkey slices over cheese spread. Roll tortilla up jelly-roll style and press edges to seal. Wrap each roll with plastic wrap to seal; store in refrigerator until ready to serve.
3. To serve, slice each roll into 6 diagonal slices.

Easy Turkey Samosas

Recipe by Jennie-O Turkey Store

INGREDIENTS

- 1 tablespoon olive oil

- 1 (1-pound) package JENNIE-O® Lean Ground Turkey
- ½ cup finely chopped onion
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon ground chili powder
- ½ teaspoon kosher salt
- ½ cup chopped fresh cilantro leaves
- 12 eggroll wrappers
- vegetable oil for frying

DIRECTIONS

1. In large skillet add oil. Cook ground turkey as specified on the package. Always cook to well-done, 165°F as measured by a meat thermometer.
2. Add onions, cumin, coriander, chili powder, and salt. Stir in cilantro leaves and cool completely.
3. Brush edges of wrapper with water. Place 3 tablespoons of turkey mixture in center of eggroll wrapper. Fold top corners over filling creating a triangle at the top. Fold point of triangle down and fold bottom corners over top of triangle to seal.
4. Heat oil to 325°F in large deep sided skillet or Dutch oven. Place samosas in hot oil, in small batches and cook 2 to 3 minutes or until lightly browned.

FESTIVE BBQ TURKEY MEATBALLS

Recipe submitted by Phil Osendorf

Meatballs:

- 2 pounds ground turkey
- 2 packages onion soup mix
- 1 cup evaporated milk
- 4 teaspoon Worcestershire Sauce

Before mixing with the ground turkey, add a little water to the onion soup mix to soften – it will mix in more easily.

Mix all ingredients together, forming into 50 cent size balls. (They will shrink in size when broiled.)

Broil 10-12 minutes.

Sauce:

2 cups ketchup
1 cup packed light brown sugar
1 Tablespoon Worcestershire Sauce

Cook all sauce ingredients together for 10 minutes.

Put meatballs and sauce in a crockpot, heat through, and serve when ready.

Turkey Ham Balls

Recipe submitted by Kay Knudsen

Ham Balls/Loaf:

1/2 pound ground turkey ham
1/2 pound ground turkey sausage
1 egg
1 cup bread crumbs
1/2 cup milk

Form the above into meatballs.

Sauce:

1/2 cup brown sugar
1 teaspoon dry mustard
1/4 cup vinegar
1/4 cup water

Mix and pour over meatballs in a shallow casserole dish and bake at 350 for approximately one hour or until meatballs are cooked through to 165 degrees F.

Tips: You may want double the sauce! 😊

Turkey Cashew Pasta Salad

Recipe submitted by Linda Hedlund

** Note this recipe feeds a crowd!

1 turkey breast, cooked & cubed
4 pounds spiral macaroni; cooked and cooled
½ cup onion
8 cups chopped celery
15 cups green/purple grapes
1 can cashews (added before serving dressing)

Dressing:

1 gallon Miracle Whip
2 Tablespoons mustard
1/4 cup sugar
1/4 cup salt

Mix all ingredients together along with the dressing, garnish w/cashews and parsley, and serve.

Turkey BLT Salad

Recipe submitted by Lynn Meschke

Dressing:

1/2 cup mayonnaise
3 to 4 tablespoons barbecue sauce
2 tablespoons finely chopped onion
1 tablespoon lemon juice
1/4 teaspoon pepper

Salad:

8 cups torn salad greens
2 large tomatoes, chopped
1-1/2 pounds cooked and cubed turkey
10 bacon strips, cooked and crumbled
2 hard-boiled large eggs, sliced

Mix first five dressing ingredients. Refrigerate.

Arrange the lettuce and remaining ingredients on a platter.

Drizzle dressing on top right before serving.

White Turkey Chili

Recipe submitted by Mary Klaphake

1 tbsp olive oil
1 pound ground turkey
1 small onion
2 cloves garlic

Heat olive oil in a large saucepan over medium heat; brown turkey w/onion and garlic.

Mix the following together:

15 oz alfredo sauce
2 cups chicken broth
1 cup sour cream
1 (4 oz) can chopped green chilis
1-½ cups frozen gold & white corn
1 cup shredded pepper jack cheese
1 cup shredded colby jack cheese
½ teaspoon oregano
¼ teaspoon cayenne pepper
1 teaspoon cumin
1 teaspoon salt
½ teaspoon white pepper
1-2 cans great northern beans – rinsed and drained

Combine all ingredients in a slow cooker. Cook on low for 3-4 hours or until heated through.

Pasta with Garden Veggies & Turkey Sausage

Recipe submitted by Lara Durben

1 pound rotelle pasta (the kind that looks like wagon wheels!)
2 tablespoons extra-virgin olive oil
2 shallots, thinly sliced
3 medium carrots, sliced into 1/4-inch rounds

1/2 teaspoon kosher salt
1/4 cup fresh orange juice
2 medium zucchini, trimmed and cut into 1/2-inch rounds
2 cups cherry tomatoes, halved
1 pound sweet Italian turkey sausages, cooked, cooled and sliced (casings removed) into 1/2-inch rounds

Dressing:

1 cup mascarpone cheese, at room temperature (4 ounces)
2 tablespoons lemon juice
Zest of 1 large lemon
1 teaspoon salt, plus extra for seasoning

Directions:

For the pasta: Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, 8 to 10 minutes. Place the pasta in a large bowl.

Heat 2 tablespoons olive oil in a large nonstick skillet over medium heat. Add the shallots, carrots and 1/4 teaspoon of the salt. Cook until the carrots begin to soften, about 4 minutes. Add the orange juice, zucchini and the remaining 1/4 teaspoon salt. Bring to a boil. Cook until the juice thickens and the zucchini is tender, about 2 minutes. Add the zucchini mixture to the pasta.

For the dressing: Whisk together the mascarpone cheese, lemon juice, lemon zest and salt in a small bowl until smooth.

Pour the dressing over the pasta. Add the tomatoes and sausage slices and toss until coated. Season with salt as needed and serve!