



POWER 2COOK[®] PRO

EASY STEPS

■ EXCITING TEXTURE MODIFIED MENU SOLUTIONS ■

Minced Turkey Recipes made with:

Campbell's[®] Primemincéd[®] Roast Turkey (code 11554)

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Note:

See **Primemincéd[®]** Roast Chicken recipes for additional variations for **Primemincéd[®]** Roast Turkey recipes.



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Minced Honey Dijon Turkey

Yield: **18 Servings**
 Serving Size: **3 ½ oz (100 g)**
 Scoop Size: **#10**
 Case Code: **11554**



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Turkey	1.7 kg (1 Tub)
1/4 cup	Honey	75 mL
2 tbsp	Dijon Mustard	30 mL
1 tsp	Onion Powder	5 mL

1. Thaw **Primemincéd®** Roast Turkey in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with mashed potatoes and a minced vegetable such as broccoli.
 Garnish with cranberry jelly (optional).



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Minced Cranberry Stuffed Turkey

Yield: **18 Servings**
 Serving Size: **3 ½ oz (100 g)**
 Scoop Size: **#10**
 Case Code: **11554**



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Turkey	1.7 kg (1 Tub)
1 cup	Cranberry Jelly	250 mL
1 tsp	Dried Sage, ground	5 mL
1 tsp	Onion powder	5 mL

1. Thaw **Primemincéd®** Roast Turkey in the refrigerator overnight.
2. Add remaining ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as corn.
 Garnish with additional cranberry jelly.



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Minced Turkey Divan

Yield: **18 Servings**
 Serving Size: **3 ½ oz (100 g)**
 Scoop Size: **#10**
 Case Code: **11554**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primeminc'd® Roast Turkey	1.7 kg (1 Tub)
½ cup	Campbell's® Cream of Broccoli Soup, pureed (undiluted)	125 mL
¼ cup	Milk	75 mL

1. Thaw **Primeminc'd®** Roast Turkey in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with a minced vegetable such as peas or broccoli and mashed potato.
 Garnish with cranberry jelly (optional).



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Minced Turkey à la King

Yield: **18 Servings**
 Serving Size: **3 ½ oz (100 g)**
 Scoop Size: **#10**
 Case Code: **11554**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primeminced® Roast Turkey	1.7 kg (1 Tub)
1 tsp	Onion Powder	5 mL
1 tsp	Garlic Powder	5 mL
½ cup	Campbell's® Condensed Cream of Mushroom Soup (undiluted)	125 mL
¼ cup	Milk	75 mL

1. Thaw **Primeminced®** Roast Turkey in the refrigerator overnight.
2. In a bowl, combine **Primeminced®** Roast Turkey with rest of ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as peas and/or carrots.



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