



POWER 2COOK[®] PRO

EASY STEPS

■ EXCITING TEXTURE MODIFIED MENU SOLUTIONS ■

Pureed Turkey Recipes made with:

Campbell's[®] Primepuree[®] Roast Turkey

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Pureed Roast Turkey & Cranberry

Yield: **18 Servings**
 Serving Size: **3 ¾ oz (113 g)**
 Scoop Size: **#10**
 Case Code: **11498**



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Turkey	1.7 kg (1 Tub)
½ cup	Cranberry Jelly	125 mL

1. Thaw **Primepuree®** and **Gardenpuree®** in the refrigerator overnight.
2. In a bowl, combine **Primepuree®** Turkey with cranberry jelly. 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 **Campbell's® Gardenpuree®** Butternut Squash or Buttered Peas. Garnish with 1 tbsp (15 mL) additional cranberry jelly per serving.



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Pureed Turkey Divan

Yield: 18 Servings
 Serving Size: 4 oz (125 g)
 Scoop Size: #8
 Case Code: 11498



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® 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 **Primepuree®** 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 **Campbell's® Gardenpuree®** vegetable such as Buttered Peas and mashed potatoes. Garnish with cranberry jelly.



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Pureed Honey Dijon Turkey Casserole

Yield: **18 Servings**
 Serving Size: **3 ¾ oz (113 g)**
 Scoop Size: **#10**
 Case Code: **11498**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Turkey	1.7 kg (1 Tub)
1/3 cup	Honey	90 mL
2 tbsp	Dijon Mustard	30 mL
1 tsp	Onion Powder	5 mL

1. Thaw **Primepuree®** 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 **Campbell's® Gardenpuree®** Sweet Carrots and mashed potatoes.



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