

ENTREE

Turkey Cacciatore with Rice



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Butterball®	6 oz.	RTC Turkey Breast	2265570016	
	1 ½ cups	White Rice		
Ventura Foods®	1 oz.	SunGlow® European Style Butter Blend	16842-SNG	
	1 oz.	Sweet Onion, diced		
	2 tsp.	Fresh Garlic, minced		
	¾ cup	White Wine		
Conagra® Foodservice	½ cup	Angela Mia® Fire Roasted Diced Tomatoes	2700038069	
Conagra® Foodservice	1 tbsp.	Hunt's® Tomato Paste	2700038827	
	¾ cup	Chicken Stock		
Musco Family Olives®	1 tbsp.	California Olives, Sliced Zesty with Spices	32203	
		Crushed Red Pepper		
		Fresh Rosemary		

DIRECTIONS:

1. Thaw turkey in original packaging for 48 hours under refrigeration. Then remove turkey from plastic overwrap, do not remove foil.
2. Preheat convection oven to 325 degrees. Place thawed turkey in 2" hotel pan, add 2 cups water and bake for 90 minutes. At this point, remove foil, return turkey to oven and bake another 30 minutes to brown.
3. While turkey is in oven, bring 6 quarts water to boil, add rice and reduce heat to medium. Cook according to packaging, hold warm.
4. Melt SunGlow® in non stick skillet over medium high heat, add onion. Sauté until caramelized then add garlic.
5. Add wine to pan, bring to boil and reduce till nearly gone. Add diced tomatoes and paste at this time, stir well. Add chicken stock and bring to boil for 1 minute.
6. Add olives, crushed red pepper and portioned turkey to sauce.
7. Send prepared rice in to go box and top with turkey and pan sauce. Garnish with fresh rosemary.

Yield: 1 Serving



Recipe Created by:
Chef Jason Hooker

