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CHEF'S CORNER

TURKEY RECIPES FOR NOVEMBER

Monterey Turkey Mac and Cheese



10# Government issued Turkey Roll (Pulled apart or shredded in Mixer with paddle attachment)

10 Ounces of Taco Seasoning Mix

1 10# can or 7# of drained canned corn. (Fresh if Available)

1 10# can of Dice tomatoes, drained or 11# of fresh diced tomatoes.

2 cups sliced or chopped black olives

5 pounds macaroni or other shaped Pasta

6 cups shredded Monterey jack cheese

1. Pre-Heat **Steam`N`Hold™** in fast cook mode 212° for 15 minutes
2. In a solid 6 inch hotel pan add pasta and 3 gallons of water and steam for 35 minutes or until done.
3. Be careful taking pasta out to drain as it will be hot.
4. While Pasta is steaming combine all remaining ingredients except cheese in a solid 4 inch hotel pan and steam 25 minutes.
5. Remove and combine with cooked pasta. Mix well with cheese and serve hot.
6. Garnish with Tortilla chips.

Note: Recipe will serve up to **60 portions @ 4-5 ounce portions**

Turkey Paella



5# Government issued Turkey Roll (Pulled apart or shredded in mixer with paddle attachment)

1 10# can of peas, drained or 7# fresh or frozen peas

Spanish rice (Refer to page 20 in the AccuTemp recipe book)

12 cups White rice or brown

1 gallon chicken or vegetable stock

1 Large white onion cut into small dice

2 Tablespoons ground Thyme

1 Tablespoon ground Turmeric

1 Cup fine shredded Carrot.

1. Preheat **Steam`N`Hold™** in fast cook mode (212°) for 15 minutes.
2. Combine rice, stock and ingredients in a 4 inch full size pan.

3. Cook with **Steam`N`Hold™** in fast cook mode 212° for 35 minutes or until done. Set timer.
4. Fluff with fork and garnish with White raisins and wheat rolls.

Note: Rinsing rice well under cool running water will help rice from being sticky. **Recipe will serve up to 30 4 –5 ounce portions**

Taos Turkey Tacos (Hard or Soft)



10# Government issued Turkey Roll (Pulled apart or shredded in mixer bowl with paddle attachment)

80 taco shells or flour tortillas
10 ounces of Taco seasoning mix
2 Tablespoons chili-garlic paste
1 large onion chopped.

1. Pre Heat **Steam`N`Hold™** in fast cook mode 212° for 15 minutes.
 2. In a 4 inch full size hotel pan combine Turkey, seasonings and onion.
 3. Steam for 25 minutes or until 165 degrees.
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1. Place hard shells in hotel pan and cover with foil or lid.
 2. Steam for 12 minutes or until shells are hot.
 3. Spoon 2 ounces of turkey mixture into shells and garnish with Lettuce, tomato and cheese.
 4. Serve with **AccuTemp Spanish rice**.

Note: Recipe will serve up to **80 tacos**

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