



Turkey Sloppy Joe

Adapted from: [Roseville Area Schools](#)

Description:

Yield: 50

Serving Size: 1 sandwich

USDA Meal Components: One sandwich provides 2 oz. equivalence of cooked lean meat, $\frac{1}{4}$ cup of vegetable, and 2 oz. equivalence of grain.

Ingredients:

- 8 lb + 10 oz ground turkey, raw
- 1 $\frac{1}{8}$ oz onions, dehydrated flakes
- 1 Tbsp garlic powder
- $\frac{1}{4}$ #10 can tomato paste
- 2 $\frac{1}{2}$ cup Ketchup
- 1 qt + 1 $\frac{3}{4}$ cup water
- 1 cup + 2 Tbsp vinegar, distilled
- 2 Tbsp dry mustard
- 1 teaspoon black pepper
- 2 $\frac{3}{4}$ oz brown sugar
- 8 Tbsp Smokehouse BBQ sauce
- 50 whole wheat buns

Directions:

1. Brown ground turkey. Drain.
2. Add onions and garlic powder. Cook for 5 minutes. Add tomato paste, ketchup, BBQ sauce, water, vinegar, dry mustard, pepper and brown sugar. Mix well and simmer for 20-25 minutes.
3. Pour ground turkey mixture into serving pans.
4. Critical Control Point: Heat to 165 degrees F or higher for at least 15 seconds.

5. Portion with No. 12 scoop ($\frac{1}{3}$ cup) onto bottom half of each roll. Cover with top half of roll.

Notes:

- 50 servings - 1 $\frac{1}{4}$ gallons

Nutrition Facts

50 Servings Per Recipe	Amount Per Serving
Serving Size	1 sandwich
Calories	179
Total Fat	9.88 g
Saturated Fat	2.68 g
Cholesterol	61.03 mg
Sodium	172.89 mg
Total Carbohydrate	9.26 g
Dietary Fiber	0.82 g
Total Sugars	4.65 g
Protein	14.08 g

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