



BBQ Sloppy Joe Panini

Prep time: 15 Cook Time: 42 Servings: 100

Better For You,Entrees,Kids,Smart Hearty Grains,K-12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Smart Hearty Grains Tortilla	47087		100 each
Non-Stick Cooking Spray		as needed	
BBQ Sloppy Joe Filling			

Instructions

1. Pre-heat panini press to medium-high and coat with cooking spray as needed.
2. Serving Instructions: Place warm tortillas on a flat work surface, and top with 4 oz. of warm BBQ Sloppy Joe Filling. Fold sides in and roll forward tightly to form a burrito. Place in Panini press, close lid and toast until golden.



BBQ Sloppy Joe Filling

Prep time: Cook Time: Servings: 100

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Non-Stick Cooking Spray		as needed	
Lean Ground Turkey		raw	16 lbs.
Fresh Carrot		coarsely chopped	2 lbs.
Fresh Onion		coarsely chopped	3 lbs.
Multicolored Bell Pepper		coarsely chopped	4 lbs.
Barbecue Sauce		commercially prepared	1 gallon

Instructions

1. Heat tilt skillet or steam jacket kettle to medium-high and coat with cooking spray.
2. Add ground turkey and mix well to brown; drain any additional fat.
3. Meanwhile, pulse carrots, onion, peppers in batches using a food processor until finely chopped.
4. Add vegetables and sauté 5 to 7 minutes longer.
5. Add barbecue sauce and let simmer for 30 minutes or until thickened; hold warm.

