

# Dad's Sloppy Turkey

- Prep Time: 10 minutes
- Cook Time: 25 minutes
- Total Time: 35 minutes
- Servings: 6

## Ingredients:

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- 1/2 tablespoon Carlini Vegetable Oil
- 1/2 red onion, diced
- 1 carrot, peeled and diced
- 1 celery, diced
- 1 zucchini, diced
- 1 red pepper, diced
- 1 tablespoon Happy Harvest Tomato Paste
- 1/4 teaspoon Stonemill Chili Powder
- 1/4 teaspoon Stonemill Ground Cumin
- 1/2 teaspoon Stonemill Garlic Powder
- 1/2 teaspoon Stonemill Onion Powder
- 1/2 teaspoon Stonemill Iodized Table Salt

- 1/2 teaspoon Stonemill Ground Black Pepper
- 1/2 cup Burman's Original BBQ Sauce\*
- 1/2 cup Priano Chunky Marinara Pasta Sauce
- 19.2 ounces Kirkwood 93% Lean Fresh Ground Turkey

**\*These are Seasonal items that are only in stores for a limited time and may no longer be available.**

## Directions:

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1. In a large sauté pan, heat vegetable oil over medium heat. Sauté onion, carrot and celery until softened, about 8 minutes. Add zucchini and red pepper and continue cooking until softened, about 5 minutes.
2. Stir in tomato paste and cook for 30 seconds. Add spices, stir until fragrant. Transfer vegetable mixture to a blender along with barbecue sauce and chunky marinara. Blend until smooth.
3. In a large sauté pan, over medium heat, cook ground turkey, about 10 minutes. Stir in sauce, bring to a boil and lower to a simmer. Continue cooking for 10 minutes.
4. Serve with hamburger buns, or over rice or mashed potatoes.



Recipe Courtesy of:  
ALDI Test Kitchen