

Turkey and Potato Cheese Soup

Serves 12

- ◆ 4 Cups frozen Potatoes (julienned or sliced or cubed)
- ◆ 4 (14.5 ounce) cans Chicken Broth
- ◆ 2 teaspoons dried minced Onion
- ◆ 1 Cup sliced Carrots
- ◆ 1/2 Cup sliced Celery
- ◆ 1/4 Cup chopped Red Bell Pepper
- ◆ 2 Tablespoons Butter
- ◆ 1 teaspoon Salt
- ◆ 1/2 teaspoon Black Pepper
- ◆ 1 Tablespoon Parsley Flakes
- ◆ 1/2 Cup Flour
- ◆ 1/2 Cup Water
- ◆ 1 (8 ounce) package Cream Cheese, cubed and softened
- ◆ 2 Cups shredded Cheddar Cheese
- ◆ 2 Cups diced or shredded **COOKED TURKEY**

1. In a 5-quart or larger slow cooker combine the first ten ingredients. Cover and cook on low for 7 to 8 hours.
2. Combine flour and water until smooth. Stir into soup.
3. Stir in cream cheese and cheddar cheese until blended.
4. Add turkey. Cover and cook on high for 30 minutes, stirring occasionally.

CHEF'S TIP: Freeze leftover soup in individual portions. Line a soup bowl with a freezer bag, your soup in the shape of the bowl. Once frozen, remove the bag, seal and freeze for up to 3



Slow Cooker Jambalaya

Serves 8

- ◆ 1 pound **TURKEY TENDERLOINS**, cut into 1-inch pieces.
- ◆ 1 pound Andouille Sausage (or other cooked spicy sausage), cut into 1/2 inch thick slices
- ◆ 1 (28-ounce) can Diced Tomatoes
- ◆ 1 large Onion, finely chopped
- ◆ 1 large Green Bell Pepper, finely chopped
- ◆ 1 Cup Celery (finely chopped)
- ◆ 1 1/2 Cups low-sodium Chicken Broth
- ◆ 2 teaspoons dried Oregano
- ◆ 2 teaspoons dried Parsley
- ◆ 2 teaspoons Cajun Seasoning
- ◆ 1 teaspoon Cayenne Pepper
- ◆ 1/2 teaspoon dried Thyme
- ◆ 1 pound frozen cooked Shrimp
- ◆ 4 Cups steamed Rice

1. Combine all ingredients (except shrimp and rice) in a slow cooker. Cover and cook on low until turkey is cooked through, about 3 hours.
2. Stir in shrimp, pressing them down into stew, and continue cooking until shrimp are heated through, about 30 minutes.
3. Serve over rice.

Set It & Forget It! Slow Cooker Recipes



Information Courtesy of your
Indiana Turkey Farmers

www.yourindianaturkeyfarmers.com

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Turkey and the Slow Cooker: A Perfect Pairing

Your Slow Cooker loves Turkey, and it loves the slow cooker right back. Slow cookers are an economical, time saving, healthier meal producing, essential kitchen tool. Turkey (low in fat, high in protein) loves the versatility of the slow cooker, it can easily be adapted for your favorite slow cooker recipes.

With a slow cooker you can prepare everything you need for your meal the night before. Put everything into the slow cooker dish, cover and store in the fridge overnight. When you wake up, take it out of the fridge, and let sit for 20 minutes before turning on the slow cooker. This ensures that the entire dish will heat to the proper temperature to fully cook the meal.

Layer the ingredients wisely and for even cooking cut food into uniform sized pieces. Place firm, slow cooking root vegetables, like potatoes, at the bottom and pile meat on top.

For a little inspiration, try the recipes in this flyer to create Slow Cooker Turkey Recipes the whole family will be asking for all year long.

SIMPLE SLOW COOKER TURKEY BREAST
Begin by layering 1 sliced onion in slow cooker. Remove the skin from the turkey and season well with garlic powder, black pepper and an envelope of dry ranch dressing mix. Cover and cook on low for 8 hours. Let the breast stand for 20 minutes before serving.

CHEF'S TIP: End on a fresh note: A sprinkle of fresh herbs or squeeze of lemon juice at the end of simmering can enhance flavors and cut through the richness of long-cooked recipes. You can also try a splash of hot sauce, citrus zest or grated Parmesan.

Mediterranean Roast Turkey Breast

Serves 8

- ◆ 1 (4-pound) boneless TURKEY BREAST
- ◆ 3/4 teaspoon salt
- ◆ 1 Large Onion, chopped
- ◆ 1 1/2 Cups low-sodium Chicken Broth
- ◆ 1/2 Cup pitted Kalamata Olives
- ◆ 1/2 Cup oil-packed Sun-Dried Tomatoes, thinly sliced
- ◆ 2 Tablespoons fresh Lemon Juice
- ◆ 1 teaspoon Greek Seasoning
- ◆ Pinch of Black Pepper
- ◆ 3 Tablespoons Flour

1. Put TURKEY in a 6-quart slow cooker.
2. Sprinkle both sides with salt. Add onion, 1/2 Cup broth, olives, tomatoes, lemon juice, Greek Seasoning, and pepper.
3. Cover and cook on LOW until an instant read thermometer inserted into the thickest part of the Turkey Breast reads 165 degrees F., about 3.75 to 4 hours.
4. Transfer turkey breast to a platter and let rest (cover with foil) for about 20 minutes.

TO MAKE THE SAUCE:

1. Strain cooking liquid from slow cooker through a fine-mesh sieve into a large liquid measuring cup and add enough remaining broth to measure a total of 2 cups. Keep the solids in the sieve, you'll use them in a later step.
2. Pour mixture into a saucepan and bring to a simmer.
3. Whisk together flour and 1/4 cup chicken broth in a small bowl until smooth, then whisk into simmering broth. Continue to simmer, whisking often, 2 minutes. Stir in reserved solids from sieve.
4. To serve, slice the turkey breast about 1/4 inch thick across the grain and serve with the sauce on the side, or drizzled over the sliced turkey.

Adapted from an allrecipes.com selection

Cordon Bleu Turkey

Serves 8

- ◆ 8 (4 ounce) TURKEY BREAST CUTLETS
- ◆ 8 thin slices Deli Ham
- ◆ 8 thin slices Swiss Cheese
- ◆ 2 Tablespoons Butter
- ◆ 1 (10 3/4 ounce) can Cream of Mushroom Soup
- ◆ 3 Tablespoons Sherry
- ◆ 1/4 teaspoon Black Pepper

1. Lightly flatten TURKEY CUTLETS between plastic wrap by tapping with the bottom of a skillet.
2. Place one slice of ham and one slice of cheese on top of each cutlet. Roll up and secure with a toothpick.
3. In a nonstick skillet over medium heat, melt butter. Brown turkey roll-ups in butter.
4. Place roll-ups in the slow cooker. In a medium bowl stir together cream of mushroom soup, sherry and black pepper. Pour over roll-ups in slow cooker.
5. Cook on low in slow cooker for 4 to 5 hours.

