



## Turkey Cacciatore

### Using 100% Plant Protein

Yield: 22/6 oz servings (1 Gallon)

#### Ingredients

- 11 oz #606960 Plant Protein Medium Chunks
- 7 oz onion, sliced
- 7 oz green peppers, sliced
- 7 oz red pepper, sliced
- 2 oz oil
- 2 tsp dry basil
- 2 tsp thyme
- 17 oz mushroom, canned
- 30 oz crushed tomatoes
- 6.25 cups water
- 1.2 oz garlic, chopped
- 2 oz tomato paste
- 1.5 tsp salt
- 1 tsp pepper



#### Preparation

- 1) Heat oil over medium heat; add onions, green peppers and red peppers. Sauté until soft. Add garlic and mushrooms. Sauté 2-3 more minute.
- 2) Add crushed tomato, tomato paste, and water. Bring to simmer.
- 3) Add flavored plant protein, basil, thyme, pepper, and salt.
- 4) Allow to cook on low heat for 30-45 minutes. Plant protein will hydrate, and mixture should thicken slightly.
- 5) Pan, cart, and chill or serve.