

TURKEY SLOPPY JOES^o

SERVES: 4 (approx. 1 cup each) Prep Time: 15 min. Cooking Time: 42 min.

CONTAINER EQUIVALENTS (per serving): 1 1 1 1 tsp.



2 ts	p. 0	live	oil,	divided	use

1 lb. raw ground 93% lean turkey breast 3/4 cup chopped onion (approx. 1 medium)

34 cup chopped red bell pepper (approx. 1 medium)

2 cloves garlic, chopped

2 cups all-natural tomato sauce, no salt or sugar added

1 Tbsp. Worcestershire sauce, gluten-free

1½ tsp. hot pepper sauce1 Tbsp. pure maple syrup

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½ tsp. sea salt (or Himalayan salt) ¼ tsp. ground black pepper

4 slices low-sodium sprouted whole-grain

bread (like Ezekiel®)

Finely chopped fresh parsley (for garnish; optional)

- 1. Heat 1 tsp. oil in large skillet over medium heat.
- 2. Add turkey; cook, stirring frequently to break up the turkey, for 8 to 10 minutes, or until the turkey is no longer pink.
- 3. Heat remaining 1 tsp. oil in second large skillet over medium heat.
- **4.** Add onion and bell pepper; cook, stirring frequently, for 4 to 5 minutes, or until onion is translucent.
- 5. Add garlic; cook, stirring frequently, for 1 minute.
- **6.** Add onion mixture, tomato sauce, Worcestershire sauce, hot pepper sauce, and maple syrup. Season with salt and pepper.
- 7. Add turkey to tomato mixture. Mix well. Reduce heat to medium-low; gently boil, stirring occasionally, for 15 to 20 minutes, or until sauce has thickened.
- 8. Place a slice of bread on each serving plate. Top evenly with turkey mixture (approx. 1 cup).
- 9. Sprinkle each serving evenly with parsley before serving, if desired.

SERVING SUGGESTION FOR ONE SERVING TURKEY SLOPPY JOES:

 Serve Turkey Sloppy Joes over 1 cup zucchini noodles (zoodles), or any steamed vegetables
2
1
1 tsp.

OThis recipe works well with 80 Day Obsession. Make sure it works with your container counts.