



Total Time
NOT AVAILABLE

Serving & Size
1 SERVING

Difficulty
MEDIUM


Yields
24

Crisp lettuce cups with ground turkey sautéed with hoisin sauce, ginger, red and yellow bell peppers, and Campbell's® Healthy Request® tomato soup, then topped with crunchy carrots and green onion.

Nutrition Facts	
Serving Size	1 SERVING
Amount Per Serving	
Calories 418	
% Daily Value	
Total Fat 23.4g	36%
Saturated Fat 5.5g	28%
Cholesterol 120mg	40%
Sodium 743mg	31%
Total Carbohydrate 20.3g	7%
Dietary Fiber 2.5g	10%
Protein 31.8g	64%
Vitamin A 40%	Vitamin C 65%
Calcium 8%	Iron 11%

INGREDIENTS

WEIGHT	MEASURE
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sesame oil		5	tblsp.
garlic, peeled, minced	4 oz.	3/4	cups
onion, finely diced	23 oz.	6	ea.
yellow bell pepper, medium-sized, diced	13 oz.	3	ea.
red bell pepper, medium-sized, diced	13 oz.	3	ea.
ginger root, 3-inch piece, peeled and grated		1	pcs.
ground turkey	6 lb.		
 Campbell's® Healthy Request® Condensed Tomato Soup	53 oz.	6	cups
hoisin sauce		1/4	cups
reduced sodium soy sauce		1	cups
Bibb lettuce, individual leaf(ves), large	13 oz.	24	ea.
carrot, medium, shredded	26 oz.	12	ea.
green onion, medium, thinly sliced	5 oz.	12	ea.



INSTRUCTIONS

1. Heat oil in a large saucepan. Add onions, half of red and yellow peppers, garlic, and ginger. Cook until soft, stirring occasionally.

2. Add ground turkey, Campbell's® Healthy Request® Condensed Tomato Soup, hoisin and soy sauce to onion mixture and stir. Bring to simmer. Cook until turkey is completely cooked.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

3. To Serve: Using a # 8 scoop, portion 1/2 cup turkey mixture into each lettuce leaf. Top with remaining red and yellow bell pepper mix, shredded carrots and scallions.