



Total Time  
**15 MIN.**

Serving Size  
**200 ML (6.5 OZ) + LETTUCE CUP**

Difficulty  
**MEDIUM**

A delicate combination of ground turkey sautéed with stir-fried vegetables, onion, garlic, hoisin and ginger served on a crisp lettuce cup.

Yields  
**50**

### INGREDIENTS

	WEIGHT	MEASURE
Sesame oil	1/2 cup	125 mL
Garlic, minced	1 1/2 cups	375 mL
Onion	12 each	12 each
Yellow bell pepper, finely diced	5 each	5 each
Red bell pepper, finely diced	5 each	5 each
Ginger root, 3 inch piece, peeled & grated	2 pieces	2 pieces
Lean ground turkey	12 lbs	5 1/2 kg
Campbell's Condensed Reduced Sodium Tomato Soup	2 48 fl oz can	2 1.36 L can
Hoisin sauce	1/2 cup	125 mL
Soy sauce, low sodium preferred	2 cups	500 mL
Bibb lettuce, individual leaves	50 each	50 each
Carrot, medium, shredded	25 each	25 each
Red and yellow pepper, shredded	25 each	25 each

### INSTRUCTIONS

1. Heat oil in a large saucepan. Once the oil is hot, add the garlic, onions, yellow and red bell peppers, and ginger. Cook until soft, stirring occasionally.
  2. Add ground turkey, Campbell's Condensed Reduced Sodium Tomato Soup, hoisin sauce, and low-sodium soy sauce. Bring to a simmer and cook until the turkey is cooked.
- CCP: Cook to an internal temperature of 165°F (74°C) or higher for 15 seconds. Hold hot at 140°F (60°C) or higher for service.
3. Portion 200 mL turkey mixture onto each lettuce leaf.
  4. Top with shredded carrots, red and yellow peppers.