



Ground Turkey

STORAGE

- Refrigerate ground turkey within 2 hours of purchase. If the weather is hot, refrigerate ground turkey within 1 hour.
- Place packaged ground turkey in a pan on the bottom shelf of the refrigerator.
- Cook ground turkey within 1-2 days. Use a meat thermometer to make sure turkey is cooked to 165°F. Do not let frozen ground turkey thaw out until you are ready to cook it.
- Refrigerate all leftover, cooked ground turkey in the refrigerator within 2 hours.

HANDLING

- Wash your hands with hot, soapy water before and after handling raw poultry.
- Wash all kitchen knives, cutting boards, utensils, & counter tops with hot soapy water.

SERVING SUGGESTIONS

- Anna makes spaghetti sauce by mixing together cooked ground turkey, canned tomatoes and her favorite herbs, like basil and oregano.
- Luz mixes cooked ground turkey, pinto beans and chili powder or cumin to make a taco filling. She puts lettuce, cheese and tomatoes on top.
- Thuy makes a stir-fry using ground turkey, black bean or fish sauce, and vegetables to serve over brown rice.

