

Turkey Tomato Puffs



FOODSERVICE



SERVING SIZE: 24

Ingredients

- 1 fluid ounce Water
- 1/2 cup Diced Onion
- 1 1/2 pounds Ground Turkey
- 1/3 teaspoon Crushed Red Pepper Flakes
- 1 pint **Furmano's Pizza Sauce**
- 3 each Puffy Pastry Sheets
- 4 ounces Pecorino Romano, Grated

In This Recipe



Bella Vista Pizza Sauce

Preparation

1. In a large pot over medium high heat, add OLIVE OIL
2. Next, add ONIONS and saute until translucent
3. Add GROUND TURKEY and CRUSHED RED PEPPER FLAKES, saute until turkey is cooked through
4. Add FURMANO'S PIZZA SAUCE, heat to 165*
5. Remove from heat and store, covered, overnight if necessary, to cool completely
6. Preheat oven to 400*
7. Lay PUFF PASTRY SHEETS on a flat surface and roll out to 1/4" thick
8. Cut sheets into 8 strips and spread 1 Tablespoon of TURKEY FILLING over the strips, leaving 2" uncovered.
9. Roll strip opposite the uncovered end to create a pinwheel with the filling
10. Place pinwheels on a greased cookie sheet and baked for 30 minutes, or until golden brown and puffed. (brush with egg whites to encourage browning)
11. Top with Romano Cheese

