



TEAM FOUR
FOODSERVICE

4⁴ VALUE[®]



Turkey Stuffed Baked Avocados

Yield: 10 servings

Ingredients:

5 avocados, halved and pitted
10 ounces Jennie-O[®] RWOA Applewood Smoked Turkey Breast, #8404-02
4 ounces cream cheese, softened
¼ cup chopped tomatoes
¼ teaspoon salt
¼ teaspoon ground black pepper
1 pinch cayenne pepper
½ cup shredded Parmesan cheese, or more to taste

Directions:

1. Preheat oven to 400°F.
2. Scoop out some of the flesh in the center of each avocado; place into mixing bowl.
3. Add turkey, cream cheese, tomatoes, salt, pepper, and cayenne pepper; mix well to combine.
4. Scoop spoonful's of turkey mixture into the wells of each avocado; top each with generous amounts of Parmesan cheese.
5. Place avocado halves, face-up, in muffin cups to stabilize.
6. Bake avocados in preheated oven until cheese is melted, 8 to 10 minutes.

Recipe and photo courtesy of Jennie-O