



PIZZA SLOPPY JOES

Angela Litzinger @ angelaskitchen.com

EACH BATCH SERVES SIX.

INGREDIENTS	X1	X2	X3	X4
Ground turkey (not low fat)	1 1/2 pounds	3 pounds	4 1/2 pounds	6 pounds
Medium onion, finely diced	1 1/2 pounds	2	3	4
Green bell pepper, finely diced	1/2 cup	1 cup	1 1/2 cups	2 cups
Spaghetti or pizza sauce, gluten & dairy free	3 cups	6 cups	9 cups	12 cups
Chopped pepperoni, gluten & dairy free	1/2 cup	1 cup	1 1/2 cups	2 cups
Dried basil	1 teaspoon	2 teaspoons	1 tablespoons	4 teaspoons
Dried oregano	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons	2 teaspoons

Brown ground turkey in skillet, breaking it up as it cooks. When it is all cooked through, add to slow cooker with all of the rest of the ingredients. Stir together until blended, put a cover on slow cooker, set to low and cook for 4 to 6 hours.

To freeze: After browning turkey, allow to cool. After turkey cools, mix all the ingredients into a gallon sized freezer bag. Remove as much air as possible, seal, label and freeze.

To serve: Thaw. Put contents in bag in to slow cooker, cover and cook on low for 4 to 6 hours.