



Reduce Food Waste

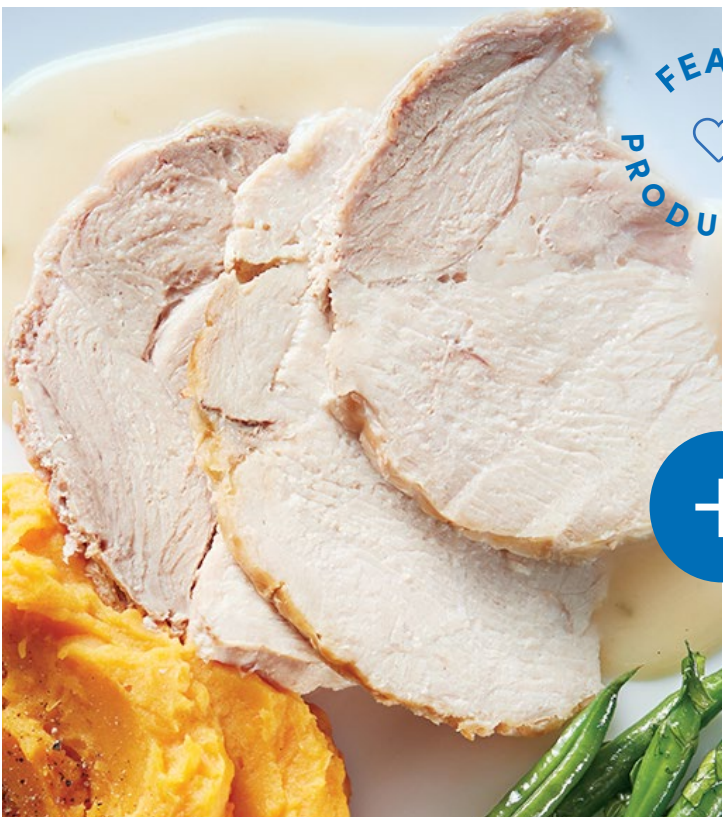


ROASTS CAN DO IT ALL

Cooking a single piece of meat can help extend the number of recipes you can make while limiting your purchases. A nice way to reduce waste and increase profits!

According to the number of portions required, you can even cook multiple roasts at one time (follow directions on the packaging) and use them over the next three or four days, saving you even more time and effort.

6 INGREDIENTS / 3 RECIPES



The 5 main ingredients:



Sweet potatoes



Frozen green vegetables



Flaky pastry



Béchamel sauce



Brown gravy

**BONELESS RAW TURKEY BREAST ROAST
(WHITE AND DARK MEAT)** #811-8141





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SLICED ROAST

The hot roast turkey is served sliced with mashed sweet potatoes, sautéed green vegetables and a sauce or gravy of your choice.



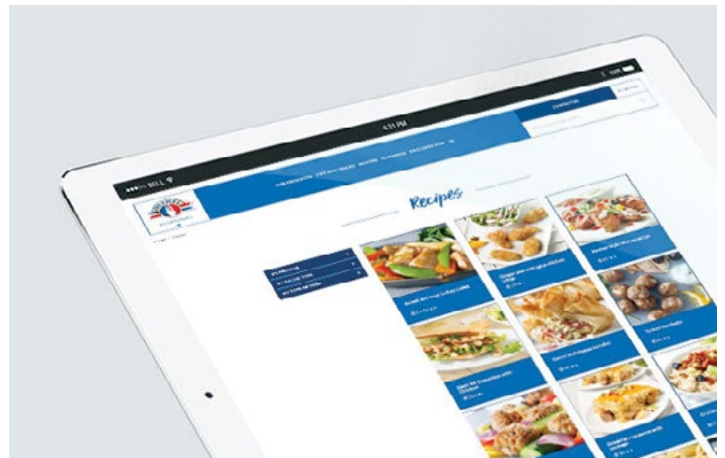
SUPER EASY TURKEY PIE

Sweet potato cubes, chopped cooked vegetables and cubed turkey roast in a hearty béchamel sauce flavoured with chicken soup base. Just place mixture in mini-casseroles and cover with flaky pastry.



HOT TURKEY SANDWICH

A real classic: Pull the cooked turkey roast, assemble, sandwich-style between two pieces of bread then smother in brown gravy and top with green vegetables, serve with oven-fried sweet potatoes. To maximize your pantry, build sandwiches from left over bread.



FOR ALL THE DETAILED RECIPES, VISIT US AT OLYMELFOODSERVICE.COM