



**T E A M F O U R**  
FOODSERVICE



### **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