Turkey and Sweet Potato Dinner

Ingredients:
1 pound ground turkey
4 sweet potatoes
15 ounces green beans, canned
4 ounces cheddar cheese, low fat
1/4 cup milk, 1%-low fat

Equipment:
Non stick skillet
9 x 9 baking dish
Cutting board
Knife
Can opener
Colander
Grater
Measuring cups

Directions
1. Preheat oven to 350ºF.

2. Heat skillet to medium. Place ground turkey in skillet and use a spatula to break turkey into small pieces as it browns. Keep on stirring and breaking into small pieces until it is no longer pink. Once it is done, put browned turkey on a plate covered with several layers of paper towels to absorb fat.

3. While turkey is browning, wash sweet potatoes and lay on cutting board. Slice in half lengthwise and lay flat on cutting board. Slice into slices, then into chunks. Set aside.

4. Pour green beans in a colander and rinse under cool water to reduce sodium. Allow to drain.

5. Use a grater to grate cheese into small pieces.

6. Place potatoes in bottom of two quart casserole dish, add green beans on top, then ground turkey, and then cheese.

7. Pour milk over all. Cover and bake in oven for 1 hour.

Number of Servings: 6
Prep Time: 15 minutes
Total Time: 1 hour & 15 minutes

Nutrition Facts
Serving Size: 1 1/2 cup
Servings: 6

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>Calories 251</th>
<th>Calories from Fat 72</th>
</tr>
</thead>
<tbody>
<tr>
<td>%Daily Value*</td>
<td>12%</td>
<td></td>
</tr>
<tr>
<td>Fat g</td>
<td>8g</td>
<td>13%</td>
</tr>
<tr>
<td>Cholesterol 64mg</td>
<td>21%</td>
<td></td>
</tr>
<tr>
<td>Sodium 387mg</td>
<td>16%</td>
<td></td>
</tr>
<tr>
<td>Carbohydrate 24g</td>
<td>8%</td>
<td></td>
</tr>
<tr>
<td>Dietary Fiber 4g</td>
<td>15%</td>
<td></td>
</tr>
<tr>
<td>Protein 20g</td>
<td>40%</td>
<td></td>
</tr>
<tr>
<td>Vitamin A 353%</td>
<td>37%</td>
<td></td>
</tr>
<tr>
<td>Vitamin C</td>
<td>12%</td>
<td>Calcium 14%</td>
</tr>
</tbody>
</table>

*Percent Daily Values are based on a 2,000 calorie diet.

For more recipes, please visit: www.fcs.ext.vt.edu/recipes

Friend us on Facebook and follow us on Twitter
www.facebook.com/vafnp
www.twitter.com/vafnp

The U.S. Department of Agriculture (USDA) is an equal opportunity provider and employer. This material is partially funded by USDA’s Supplemental Nutrition Assistance Program – SNAP. The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact your county or city Department of Social Services or to locate your county office call toll-free: 1-800-552-3431 (M-F 8:15-5:00, except holidays). By calling your local DSS office, you can get other useful information about services. This material was partially funded by the Expanded Food Nutrition Education Program, USDA, NIFA.

Virginia Cooperative Extension programs and employment are open to all, regardless of race, color, national origin, sex, religion, age, disability, political beliefs, sexual orientation, genetic information, marital, family, or veteran status, or any other basis protected by law. An equal opportunity/affirmative action employer. Issued in furtherance of Cooperative Extension work, VPI & SU, VSU, and the U.S.D.A. cooperating. Edwin J. Jones, Director, Virginia Cooperative Extension, Virginia Tech, Blacksburg; Jewel E. Hairston, Administrator, 1890 Extension Program, Virginia State, Petersburg.