

URM FOODSERVICE



PRICES EFFECTIVE NOVEMBER 2ND THRU NOVEMBER 15TH 2020

53792-8 (20 lb.)

6-7 Count
Pineapples

\$19⁸⁰

53748-0 (25 lb.)

9-Count
Cantaloupe

\$22²⁵

53480-0 (50 lb.)

Jumbo Yellow
Onions

\$12⁰⁹

53498-2 (11 lb.)

Red Bell
Peppers

\$19⁶⁹

55303-2 (34 lb.)

12-14 ct.
Butternut Squash

\$23⁴⁶

53562-5 (40 lb.)

12-14 ct.
Spaghetti Squash

\$23⁶⁰



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Prices, products and printing errors are subject to change without notice. Some products are an average portion or case price. Quantities are subject to stock on hand.

Center of the Plate *Specials*



99949-0 (2/5-7 lb.)
**Norbest
Turkey Pot Roast**

\$2²⁹
per lb.

91746-8 (1/13-14 lb.)
**Hormel Rare Fully Cooked
Frozen No Roll Prime Rib**

\$8¹⁹
per lb.

99691-8 (13 lb. Average)
**Corned Beef
Brisket**

\$3²⁹
per lb.

89127-5 (30 lb.)
**Hormel Extra Thick
Country Brand™ Bacon**

\$128⁶⁹

TURKEY TACO SKILLET

Ingredients:

- 1 lb shredded turkey (URM Item # 99949-0)
- 1 large yellow onion, diced (URM Item #53480-0)
- 1 can diced tomatoes (URM Item # 10906-6)
- 2 Tbsp taco seasoning (URM Item # 43930-7)
- 3 cups spinach (URM Item # 53013-9)
- 1½ cups shredded Mexican cheddar cheese (URM Item # 85849-8)
- 1 Tbsp olive oil (URM Item # 42474-7)
- 1 tsp lime juice (URM Item # 11544-4)
- 2 Tbsp green onions, chopped (URM Item # 53461-0)



Directions:

- In a large pan with a small amount of oil, warm shredded turkey.
- Turn heat down to medium-low and add diced onions; cook until onions start to get translucent, stirring often.
- Add tomatoes and taco seasoning, then mix well.
- Add spinach and let wilt as you stir them into the mixture.
- Cover mixture with shredded cheese until mostly melted.
- Garnish with chopped green onions and drizzle with lime juice.
- Serve hot on its own or with flat bread, in a burrito, or in flour or corn tortillas.