

CHINESE TURKEY WRAPS

INGREDIENTS

- 1 T Olive oil
- 1 pkg Mushrooms (10-ounce) (cremini) (sliced)
- 1 t Olive oil
- 4 Scallions (green onions) (sliced) (green & white portions separated)
- 1 t Ginger (fresh) (peeled) (grated)
- 1/4 t Crushed red pepper
- 1 clove Garlic (crushed)
- 1 bag Cabbage mix (16-ounce)(shredded for coleslaw)
- 1/3 C Water
- 2 C Turkey (cooked) (shredded)
- 3 T Tamari sauce (reduced-sodium)
- 3 T Hoisin sauce (extra if you want to spread additional sauce on the wraps)
- 8 Wraps



DIRECTIONS

- 1 In a large stir-fry or sauce pan, heat 1 T oil on medium-high until hot
- 2 Add mushrooms & cook until tender & lightly browned (6 to 7 minutes)
- 3 Transfer mushrooms to bowl & set aside
- 4 In same stir fry or sauce pan, heat remaining 1 t oil on medium-high
- 5 Stir in white portion of scallions, ginger, crushed red pepper & garlic
- 6 Add coleslaw mix & saute, stirring constantly, until cabbage begins to soften (2 minutes)
- 7 Add water & cook until water evaporates, stirring often & cabbage is tender & crisp (1 - 2 minutes)
- 8 Stir in turkey, tamari, hoisin sauce & mushrooms
- 9 Cook until turkey is hot, stirring constantly (3 minutes)
- 10 Warm the tortillas & fill each wrap with the turkey mix
- 11 Sprinkle with green portion of the green onions & then roll up each wrap

NOTES

- 1 Serves 4
- 2 For some 'crunch', add water chestnuts (chopped) & bamboo shoots (chopped)

