



Turkey Spring Rolls

Serving size 4

Marinade/Sauce

- 1/2 cup thinly sliced scallions (about 4 medium)
- 1/2 cup soy sauce
- 1/2 cup Mirin (sweetened sake)
- 4 cloves garlic, minced
- 4 teaspoons of minced ginger
- 2 teaspoons of sesame seed
- 4 teaspoons sesame seed oil

*Mix all these ingredients together in a bowl for stuffing...

1 lb. of left over turkey meat pulled or thinly sliced

- 1 Cucumber peel, seeded, and thinly slices or shredded
- 1 Carrot peels and thinly slices or shredded
- 2 tablespoons Mint leaves, thinly slices
- 2 tablespoons Cilantro, chopped
- 2 tablespoons thinly sliced scallions
- 2 tablespoons of Marinade/Sauce

Tortilla shells of your choice, preferably 10" round (6 – 8 shells).

***TEX'S or CEDARS wraps from our DELI DEPARTMENT will work great!**

Put stuffing in the middle of the wrap.

Fold in left and right sides.

Roll from the bottom.

Repeat this procedure until you think you have enough rolls for your guests.

In a pre-heated oven at 350 degrees Fahrenheit, place all rolls in a pan and heat for about 15 minutes.

Cut in half in an angle for presentation.

Serve with sauce, your family and friends will love it!

You can do this with any type of meat, seafood, or vegetables!

Use any combinations of fresh herbs of your choice!

Any combinations of fresh vegetables of your choice will work also!

Serve and enjoy!

From your dining expert,
Thul (Geno) Leng