



Category (Main Dishes)

# Turkey Lettuce Wraps

Submitted by (Becky Davis)

<p><b><u>Recipe</u></b>          2 Tbsp extra virgin olive oil          1 cup finely chopped onion          1 lb. ground turkey breast          1/4 tsp salt          1/4 tsp pepper          1/4 tsp garlic powder          1-12 oz. bag of Broccoli Slaw          (I have found this at Target and Wal-Mart)          1 small can (drained) water chestnuts, chopped          1/2 cup chopped pine nuts (optional)          1/2 cup teriyaki sauce          1 tsp sesame oil          About 12 large lettuce leaves (iceberg or butter lettuce works well)</p> <p>Place oil into a large pan over medium heat. Add onion and cook for 5 minutes to soften. Add ground turkey, salt, pepper and garlic powder. Brown and crumble until cooked through. When turkey is cooked, stir in broccoli slaw, water chestnuts, pine nuts, teriyaki sauce and sesame oil. Cook for another 10-15 minutes or until heated through. Reduce heat to low until ready to serve. Serve spoonful inside lettuce leaves. Also tastes great wrapped in a tortilla!</p>	<p><b><u>Grocery List</u></b>          (Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><b><u>Side dish</u></b>          (Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><b><u>Tips/Helpful hints</u></b>          (Any ideas that might be helpful to know when making this recipe.)</p>