

Turkey Spring Rolls

Ingredients

Non-stick cooking spray

1 (20-oz.) package LEAN GROUND TURKEY

2 oz. cellophane noodles

8 spring roll wrappers

3 Tbsp. chopped mint leaves

3 Tbsp. chopped cilantro

3 Tbsp. chopped basil

2 green onions, sliced

½ cup grated carrot

Sweet chili sauces, if desired

Directions

Spray a large heavy sauté pan with non-stick cooking spray. Place skillet over medium heat and crumble ground turkey into skillet. Break up the ground turkey with the back of a wooden spoon. Cook, stirring frequently, until all pink has disappeared.

Meanwhile, place cellophane noodles in medium heat-proof bowl and cover with boiling water. Let stand 10 minutes, drain well. Cut into 2-inch lengths.

Place hot water in large pie plate. Dip spring roll wrapper into the water one at a time, let stand until softened; about 1 minute. Remove to clean dry work surface and lay flat.

In a row across center, leaving 2-inches on either side uncovered, place ¼ cup cooked turkey, a handful of noodles, 1 teaspoon each mint leaves, cilantro, basil, 1 tablespoon green onion and 1½ tablespoons sliced carrot. Fold uncovered sides inward, then tightly roll up wrapper. Repeat with remaining ingredients.

Serve with sweet chili sauce, if desired.

Yields 8 spring rolls

