

FEATURED RECIPE

Ingredients:

- 1 lb. lean ground turkey
- 1/2 head cabbage, sliced thin
- 2 medium carrots, julienned
- 1/2 red bell pepper
- 4-5 green onions, sliced
- 2 T. toasted sesame seeds

Chipotle Dressing

- 1 T. minced chipotle chili
- 1 T. seasoned rice vinegar
- 1 T. soy sauce
- 1 tsp minced fresh ginger
- 1 tsp honey
- 1-2 T. toasted sesame oil



Turkey Cabbage Slaw // Serves 4

Toward the end of summer; early autumn the cabbage comes into season and it's so deliciously sweet! I put this slaw together and added turkey to make it a one dish meal to take along for our end of summer cruises—easy grab meals on a boat! We ended up stuffing a thin pita pocket with slaw for even easier eating on the rail, which worked great.

Brown ground turkey, breaking into small chunks, in skillet with a small amount of oil to keep from sticking. Set aside and cool.

Mix cabbage, carrots, bell pepper and green onions in bowl. Add cooled turkey and toss with chipotle dressing. Serve with fresh cherry tomatoes for a great contrast.

Dressing: In food processor, blend first five ingredients. While blending, add sesame oil.



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