

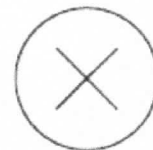
Peking Turkey Wraps



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Salty-sweet and full of fresh crunch, these wraps are a tasty way to pack in a serving of vegetables that the kids are sure to love.

- 1 large carrot, peeled
- 1/2 (12-inch) English cucumber
- 1/2 teaspoon kosher salt, divided
- 1/4 teaspoon sugar
- 4 (4-ounce) turkey cutlets
- 3/4 teaspoon dark sesame oil
- 1/4 teaspoon freshly ground black pepper
- 4 (8-inch) whole-wheat flour tortillas
- 2 green onions, halved lengthwise and cut into 2-inch pieces
- 4 teaspoons hoisin sauce

1. Shave carrot and cucumber into ribbons using a vegetable peeler; discard seeds and cores. Place carrot, cucumber, 1/4 teaspoon salt, and sugar in a medium bowl; toss to combine.

2. Heat a large grill pan over medium-high heat. Rub both sides of turkey with oil; sprinkle with remaining 1/4 teaspoon salt and black pepper. Place turkey in pan; grill 3 to 4 minutes on each side. Let stand 5 minutes. Thinly slice cutlets.

3. Wrap tortillas in damp paper towels; microwave at HIGH 1 minute. Divide turkey, carrot mixture, and green onions evenly among tortillas. Drizzle evenly with hoisin sauce; roll up.

SERVES 4 (serving size: 1 wrap)

CALORIES 250; **FAT** 2.4g (sat 0.2g, mono 0.4g, poly 0.5g); **PROTEIN** 32g; **CARB** 24g;