



Spicy Cranberry Turkey Wraps

Spicy Cranberry Sauce:

- 1/2 cup orange juice
- 1/2 cup granulated sugar
- 6 ounces fresh or frozen cranberries
- 1/4 cup dried cranberries or cherry flavored cranberries
- 1/4 cup chopped red onion
- 2 Tablespoons red wine vinegar
- 1/2 jalapeno pepper, seeded, minced
- 1 small garlic clove, minced
- 1/2 teaspoon ground cumin

Turkey Wrap

- 1 to 2 Tablespoons oil
- 1 pound turkey breast cutlets
- 1/2 cup soft goat cheese
- 4 whole grain flour tortillas, 10 inch size
- 4 large Romaine or leaf lettuce leaves
- 2 Tablespoons minced fresh cilantro or as desired
- 1 small apple, cored, thinly sliced
- Salt and black pepper to taste

Prepare Sauce: Place all sauce ingredients in medium saucepan. Bring to a boil over medium heat; cook for about 10 to 15 minutes; stir occasionally until cranberries burst and sauce thickens. Cool. Place in refrigerator to chill.

Place 1 Tablespoon oil in hot 10 or 12 inch nonstick skillet, cook turkey cutlets about 4 to 5 minutes per side. If cutlets are thinner, adjust cooking time until turkey is tender or lightly browned. Remove from skillet; cool. Cut into strips. Set aside.

Prepare Wraps: Spread about 2 Tablespoons goat cheese over each tortilla to within 1 inch of edge. Layer lettuce, 1/2 cup turkey, 1/4 cup cranberry sauce; 1 teaspoon minced cilantro; and several apple slices on tortilla. Season with salt and black pepper to taste. Make a small fold of tortilla bottom and top over filling. Fold one side to center; fold last side to overlap center; rolling tightly. Yield: 4 Turkey Wraps

Recipe inspired by: Wisconsin State Cranberry Growers Association

Cook's Note: If you use smaller tortillas, wrap filling by overlapping the sides; secure with a toothpick on the top. Also, for more heat in the finished dish, use the entire jalapeno pepper with the seeds.

About the Recipe: This recipe is perfect for using that leftover turkey. The cranberry sauce offers a light cumin flavor with a hint of heat from the pepper, and the lettuce provides a fresh crisp crunch. Soft goat cheese or herb flavored cream cheese provides a gourmet touch. Enjoy!