

Turkey Roll Sushi

Savannah · 30/09/2024



Prep Time

4

Difficult

Medium

Servings

4 servings

Description

Easy wrap recipe Great for snacks Customize until your hearts content This recipe is forgiving I eyeballed everything until it was how I wanted it so these measurements arent exact Cant wait to hear what modifications everyone comes up with

Ingredients

- - ¾ cup fresh spinach
- chopped - ¼ cup cream cheese
- softened - ¼ cup shredded Cheddar cheese
- or more to taste - 4 pickled peppers
- chopped - ½ spring onion (green part only)
- chopped
- or more to taste - 2 teaspoons garlic powder - ¾ teaspoon ground black pepper - 2 pinches red pepper flakes - 2 flour tortillas - ½ pound sliced deli turkey meat

Instructions

1. Mix spinach
2. cream cheese
3. Cheddar cheese
4. pickled peppers
5. spring onion
6. garlic powder
7. black pepper
8. and red pepper flakes together in a bowl. Spread cream cheese mixture
9. about 1-inch wide
10. over the top portion of each tortilla
11. reserving about 1 tablespoon cream cheese mixture for sealing. Arrange turkey onto each tortilla below the cream cheese mixture section. Spread a thin line of reserved cream cheese mixture below the turkey section of each tortilla for sealing. Starting at the end with the most cream cheese mixture
12. roll each tortilla around the filling
13. sealing together with the opposite end with small amount of cream cheese mixture. Cut 1/2-inch-wide slices from roll creating turkey 'sushi' rolls. Cook's Note: Sprinkle more cheese if desired in another row below the turkey before rolling. Wipe knife after each slice to keep rolls clean.