

Turkey Harvest Poppers

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Servings: 8

*1 package Nasoya Won Ton wraps
8 ounces ground turkey
8 ounces whole cranberry sauce
1/4 cup walnuts, finely chopped
1/4 cup sweet yellow onion, finely chopped
1/4 cup celery, finely chopped
1 teaspoon sage
1 teaspoon celery salt
1 teaspoon black pepper
1/2 teaspoon salt
1 egg
1/4 cup water
gravy (for dipping)*

Preheat the oven to 350 degrees.

In a medium mixing bowl, mix together the ground turkey, cranberry sauce, walnuts, onion, celery, sage, celery salt, pepper and salt..

In a small bowl, mix the egg and water for an egg wash.

Brush the edges of a won ton with egg wash. Place one teaspoon of the turkey mixture on the wrap. Pinch the corners together. Repeat for all won tons. Place the filled wraps on a nonstick baking sheet. Brush the tops of the wraps with the remaining egg wash or lightly spray with vegetable oil. (Hint: Cover the unused wraps with a warm, moist cloth between batches to keep them from drying out.)

Bake for 15 to 20 minutes until the wraps are golden brown.

Serve with gravy for dipping.

VEGETARIAN VERSION:

Substitute extra-firm tofu instead of ground turkey. Crumble the tofu into a large skillet and lightly brown with olive oil and a dash of celery salt. Let cool. Mix with the other ingredients.

Per Serving (excluding unknown items): 77 Calories; 5g Fat (60.4% calories from fat); 7g Protein; 1g Carbohydrate; trace Dietary Fiber; 49mg Cholesterol; 370mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1/2 Fat.