

# SPICY TURKEY STRIPS MASALA with Thai Green Curry Squash Noodles



Spice up your noodle game with the exotic and tasty spice combination of our turkey in Masala MMMarinade!

# THE GREAT AMERICAN TURKEY CO.

02

## MASALA SPICY TURKEY STRIPS with Thai Green Curry Squash Noodles

### LIST OF INGREDIENTS [13]

- 1 (12oz.) package of Spicy Masala turkey strips
- 1 tbsp olive oil
- 2 garlic cloves (minced)
- 2 tsp minced ginger
- 4 scallions (sliced into 1/8 slices)  
(white parts only—reserve the green parts for garnish)
- 1 sweet red pepper (quartered, seeded and sliced)
- 1/2 tsp sea salt
- 1 tbsp Thai green curry paste
- 1 1/2 cups low-sodium vegetable stock
- 1lb. green and yellow squash noodles
- 4oz. sugar snap or snow peas (cut in half)
- freshly sliced basil or cilantro leaves for flavor and garnish
- sea salt and pepper to taste

### PREPARATION

- [1] Cook the turkey strips according to package instructions. Transfer to a plate and keep warm.
- [2] Add oil to the pot with garlic, ginger, scallions, red pepper, and salt, then cook for 30 seconds to one minute until fragrant.
- [3] Remove pan from heat and stir-in the curry paste. Return to heat to cook for 1 to 2 minutes.
- [4] Add vegetable stock, along with zucchini noodles and snap peas.
- [5] Increase heat to high and simmer for 3 to 5 minutes. Season to taste with additional sea salt if desired.
- [6] Gently stir-in the reserved turkey trips along with reserved scallion greens and fresh basil.

### TRY ALL OF OUR FLAVORS!

SERVES  
UP TO 3  
PEOPLE

PREP  
30 MIN  
TIME



TOMATO & BASIL  
TURKEY STRIPS



OLIVE OIL & HERBS  
TURKEY STRIPS



SMOKY & SWEET CHILI  
TURKEY STRIPS