

# THE GREAT AMERICAN TURKEY CO.

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## MASALA SPICY TURKEY STRIPS over Coconut Curry Squash Noodles

### LIST OF INGREDIENTS [12]

- 1 package (12oz.) Spicy Masala turkey strips
- 1 tbsp olive oil
- 2 garlic cloves (minced)
- 2 tsp minced ginger
- 4 scallions (sliced into 1/8 inch 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 can of coconut milk (12 to 14oz)
- 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

### PREPARATION

- [1] Cook turkey strips according to the package instructions. Transfer to a plate and keep warm.
- [2] Add oil to pot with garlic, ginger, scallions, red pepper, and salt, then cook for 30 seconds to 1 minute until fragrant.
- [3] Remove pan from the heat and stir-in the curry paste.
- [4] Separate the thick coconut solids out of the top of the can of coconut milk and stir them into the pan until well mixed and return to the heat to cook for 1 to 2 minutes.
- [5] Add the coconut water from the can along with the zucchini noodles and snap peas.
- [6] Increase heat to high and simmer for 3 to 5 minutes. Season to taste with additional sea salt if desired.
- [7] Gently stir-in the reserved turkey strips along with the 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