

## Roast Turkey & Mango Rice Paper Wraps

This recipe is brought to you by Megan Macaulay.

SERVES: 4

PREPPING TIME: 10 MIN

## Ingredients

4 Rice paper wraps

4 Boston bib leaves

½ Mango peeled and sliced

1/4 Red onion sliced thinly

1 cup sliced red cabbage

12 tbsp Turkey breast

chopped

6 tsp Mayonnaise mixed

with 1 tsp of orange juice



## Directions

- 1. Make one wrap at a time.
- 2. Run wrap under cold water for 15 seconds and lay on a board.
- 3. Once the wrap has softened, place down the Boston bib leaf and a tablespoon of mango.
- 4. Then add cabbage, onions, turkey and mayo.
- 5. Roll by folding in the ends first and keep the roll as tight as possible.

The first couple of wraps will be a learning curve. It's super yummy switching up turkey with grilled chicken or salmon. Enjoy!

