

# TERRIFIC TURKEY DUMPLINGS!



Turkey is a healthy choice for filling your Asian Dumplings!

**Bakers Buzzin**  
CHILDREN. LOVE. COOKING.



## Ingredients

- 1-2 Green Onions **sliced thin**
- 2 Tbsp Cornstarch
- 1 Tsp fresh grated ginger root
- 1 Tbsp low sodium soy sauce
- 1 Tsp sesame oil
- 1/2 lb ground turkey
- 20 wonton wrappers
- Lettuce Leaves for **steaming**



### Dipping Sauce:

- 1/4 Cup low sodium soy sauce
- 1 tsp sugar
- 1 tsp finely **chopped** green onion
- 1 Garlic clove, **minced**

## Instructions

- ! In a large mixing bowl, **combine** green onion, cornstarch, ginger, soy sauce, sesame oil and turkey. Use a spoon or your hands to get it a mixed up!
  - ! **Spoon** one teaspoon of the turkey mixture in the center of the wonton wrapper. **Moisten** the edges with water and bring the corners up to the center of the dumpling. **Press** the edges together to seal them up. You can also make rectangles, triangles or any other shape. **USE YOUR CREATIVITY!!**
  - ! **Steam:** Steam dumplings for approximately 12 minutes. Use a thermometer to make sure the temperature reaches 165 Degrees.
- OR
- ! **Boil:** Boil dumplings for 6 minutes. Use a thermometer to make sure the temperature reaches 165 Degrees.
  - ! **Combine** all ingredients for Dipping Sauce in a separate bowl and serve with your dumplings. Yum!!