



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Cream Cheese

Cream cheese is made from a mixture of cream and milk. It has a soft, spreadable texture and mildly acidic flavour, and is often flavoured with garlic or herbs.



4 Turkey and Cranberry Turkish with Roasted Carrot Chips

A little bit of tradition wrapped up in a Turkish roll. Sliced turkey and cranberry sauce with cream cheese spread and fresh salad.

 25 minutes

 2 servings

 Turkey

24 December 2021

Make it a salad!

Tear the rolls into chunks and make crispy croutons. Arrange lettuce, diced tomatoes and avocado on a platter. Top with turkey and croutons. Make a dressing with some cranberry sauce, oil, vinegar, salt and pepper.

FROM YOUR BOX

CARROTS	2
BABY COS LETTUCE	1
TOMATO	1
AVOCADO	1
TURKISH ROLLS	2-pack
CREAM CHEESE	1 tub (140g)
CRANBERRY SAUCE	1 jar (175g)
SLICED TURKEY	100g

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

oven tray

NOTES

Carrots can be steamed or served fresh if preferred.

Toast the rolls in a sandwich press, under the grill in your oven, in your toaster or in a dry frypan.

If you would like some extra flavour stir some lemon zest, mustard or fresh herbs through the cream cheese.

No gluten option – Turkish rolls are replaced with GF long rolls.



1. ROAST THE CARROTS

Set oven to 200°C.

Cut carrots into sticks. Toss with **oil, salt and pepper**. Cook for 15–20 minutes until tender (see notes).



2. PREPARE THE SALAD

Wash and tear lettuce, slice tomato and avocado.



3. TOAST THE ROLLS

Cut rolls in half and toast (see notes) until golden on cut side only.



4. FILL THE ROLLS

Spread one half of rolls with cream cheese (see notes) and the other with cranberry sauce. Layer in salad and turkey.

Serve with carrot chips.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

