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▶▶▶▶ January 2013 ◀◀◀◀

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# *Sesame-Ginger Turkey Wraps*

**Prep Time:** 20 mins

**Cook Time:** 3 h

**Rest Time:** 5 mins

**Total Time:** 3 h 25 mins

## **Ingredients**

- cooking spray
- 3 turkey, thighs
- 1 cup(s) sesame-ginger stir-fry sauce
- 1/4 cup(s) water
- 16 ounce(s) broccoli slaw mix
- 12 large tortilla(s), flour
- 3/4 cup(s) scallion(s) (green onions)

## **Recipe Tip:**

Cook 6 to 7 hours (low), or 3 to 3 1/2 hours (high).

## **Preparation**

1. Lightly coat a 3 1/2- or 4-quart slow cooker with nonstick cooking spray. Place turkey thighs in slow cooker. In a small bowl stir together stir-fry sauce and the water. Pour over turkey.
2. Cover and cook on low-heat setting for 6 to 7 hours or on high-heat setting for 3 to 3 1/2 hours.
3. Remove turkey from slow cooker; cool slightly. Remove turkey from bones; discard bones. Using 2 forks, separate turkey into shreds. Place broccoli in sauce mixture in slow cooker. Stir to coat; cover and let stand for 5 minutes. Using a slotted spoon, remove broccoli from slow cooker.
4. To assemble, place some of the turkey on each tortilla. Top with broccoli mixture and green onions. Spoon sauce from slow cooker on top of green onions. Roll up and serve immediately.