

1. Mix together all sauce ingredients, whisk until you have a smooth sauce.
 2. Mix some of the sauce with the turkey until coated and spread it on a grill tray or oven proof dish. Put under a hot grill and cook until sizzling.
 3. Warm the tortillas for 20 seconds are microwave or under the grill and spread with a little more sauce.
 4. Put the turkey on tortilla and add some onions, cucumber and cress. Roll up and cut in half.
 5. Serve as a tasty snack or with salad as a meal.
- 200g Cooked turkey or chicken, cut into strips
1/4 Cucumber, finely chopped
4 Spring onions, finely chopped
Bunch of Watercress
2 Flour tortillas
- For the Hoisin Sauce
4 tbsp Soy sauce (reduced salt)
2 tbsp Smooth peanut butter or black bean paste
1 tbsp Honey
2 tsp White vinegar
1/8 tsp garlic powder
2 tsp Sesame seed oil
10-20 drops of Chinese style hot sauce
Black pepper to season

SNACK**'What's Cooking!' Recipe Card****HOISIN WRAPS****Food Fact:-**

Turkey is very low in fat and is inexpensive so is good to use in this tasty recipe. This is a very easy recipe for children to make. You could buy the hoisin sauce if you didn't want to make it but some commercial sauces have high salt levels so check the labels.

Preparation time 5 MINS

Cooking time 5 MINS

SERVES 2-4