



## **TURKEY PINWHEELS:**

(Have turkey sliced a little thicker so you can spread goat cheese on it.)  
Each slice of turkey will yield 3 -4 pinwheels.

Sliced Turkey

4 oz. of herbed goat cheese

Shredded carrot

Lettuce leaves

Place on slice of turkey on cutting board and spread a thin coating of goat cheese.

Lay lettuce leaf on top of cheese (romain or leaf lettuce work best)

Sprinkle carrot on one end of turkey.

Starting with the end with carrot, roll the whole thing up

and place seam side down on cookie sheet, chill all rolls for 1/2 hour.

Take out rolls and cut 1/2" - 3/4" thick, place on platter and serve.