

Turkey Stir-Fry

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This fast-cooking stir-fry recipe is perfect for late dinners in a rush. It happens quickly, so prep all your ingredients before lighting the stovetop.

Ingredients:

- 3 tablespoons butter, divided
- 1 onion, thinly sliced
- 1 red bell pepper, thinly sliced
- 2 cloves garlic, crushed
- 1 teaspoon minced fresh ginger
- 1 cup diced, cooked turkey
- 2 cups cooked rice, cold
- 2 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon orange juice
- 2 tablespoons chopped fresh basil or cilantro
- 2 scallions, chopped

Directions:

- 1) Melt two tablespoons butter in a large skillet over medium-high. Add onion, bell pepper, garlic, and ginger; cook until softened, stirring occasionally, about 5 minutes. Add turkey and cook until lightly browned, about 2 minutes, stirring.
- 2) Add remaining one tablespoon butter and rice to skillet; increase heat to high. Cook until rice is lightly browned, stirring, about 2 minutes. Add remaining ingredients and cook until liquid is absorbed, stirring, about 2 minutes. Serve immediately.