

turkey kebabs

adapted from Food & Travel Deutschland

ChezChloe @ wendyellenthomas.com

Makes about 10 small patties.

500g (1#) ground turkey
2 T mint, fresh minced
1 T basil, fresh minced
1 T cilantro, fresh minced
1 T fennel seeds chopped a bit
1 T (about 10g) ginger minced
1 tsp chile flakes
2 T yogurt
1 tsp salt
dash of tamari
1 T fish sauce
Sesame and canola oil for frying

Thoroughly mix all ingredients together and let chill for an hour and up to 8 hours. Make patties and fry in combination of sesame and canola oil

glass noodles

improvisation @ chezchloe

1 C mixed bell peppers sliced
1 C shitake mushrooms sliced
1 T sesame seeds
3 T sesame oil
1 T rice vinegar
1 lime, juice
1 T fish sauce
2 T thai chili sauce
1-2 T each of fresh mint, cilantro, basil
fresh grated ginger
1 clove garlic pressed

Cook glass noodles according to package. Sautee bell peppers, shitakes and add sesame seed and cool. Mix noodles, vegetables and seasonings all together. Keep adding more of seasonings as desired.