

Our State eats

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Collard Wraps

Yield: 4-6 servings (depending on the amount of leftovers you have!)

Collard leaves, raw
Leftover turkey, chopped
Leftover dressing
Water chestnuts (Optional)
Green onion (Optional)
Orange marmalade
Cranberry sauce
Cilantro

When cooking collards for Thanksgiving dinner, save several large leaves. Blanch for about 5 minutes until tender. (These can be cooked ahead of time and refrigerated.)

For the filling, mix together chopped turkey and dressing. Fold in chopped water chestnuts, green onion, and any other tidbits of leftovers you'd like.

Lay out the collard leaf, and spread some of the dressing mixture across the center. Fold up the bottom and sides of the leaf before rolling it.

To create the dipping sauce, mix orange marmalade and cranberry sauce together. Stir in a bit of fresh chopped cilantro.

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