

TURKEY & CRANBERRY HOISON SAUCE OVER SCALLION PANCAKES

By: Simply Creative Chef Rob Scott

1 can (8 count) Pillsbury Grand Biscuits
8 scallions, sliced (save some for garnish)
3 tsp. sesame oil, divided
Flour for dusting
1 cup plus 2 tbsp. canola oil
4 cups leftover turkey, cooked and shredded
2 tbsp. soy sauce
1 cup whole berry cranberry sauce
1 cup Hoisin sauce, divided.
1 cup julienned cucumber

- Preheat oven to 200 degrees F
- Remove the biscuits from tube and flatten each one slightly
- Place a few scallions into the center of the biscuits and drizzle with $\frac{1}{4}$ tsp. sesame oil
- Use a small rolling pin or stretch dough with your hands

Heat 2 tbsp. canola oil in a large non-stick skillet over medium heat

- One at a time, add a rolled out pancake and fry until crispy, about 3 minutes per side
- Place in oven to keep warm
- In a separate skillet, heat 2 tbsp. of canola oil over medium heat and add turkey, soy sauce and cook until hot
- Turn off heat and add 1 tsp. sesame oil
- In a food processor combine cranberry sauce and $\frac{1}{2}$ cup Hoisin sauce and blend until smooth
- To assemble, drizzle 1 tbsp. of the remaining Hoisin sauce on pancake
- To with some cucumbers, scallions and cooked turkey
- Drizzle 1 tbsp. of the Cranberry-Hoisin sauce
- Repeat with remaining ingredients