

## Turkey Fajita Rolls

1 red bell pepper, seeded & cut into thin strips

4 turkey cutlets (about 1 pound)

½ tsp. Mexican seasoning spice blend

¼ tsp. salt

4 scallions (green part only)

½ cup salsa

Preheat the oven to 450. Place the bell pepper strips on a baking sheet and lightly spray with nonstick spray. Roast until softened, 8-10 minutes. Set aside to cool.

Meanwhile, place each cutlet, with one long side facing you, on a work surface. Sprinkle the tops with the Mexican seasoning and salt; turn the cutlets over. Arrange ¼ of the bell pepper strips and scallions across one short end of each cutlet and roll up to make 4 fajita rolls. The ends of the scallion and bell pepper strips should extend out of each roll. Secure the ends of the rolls with toothpicks.

Spray a large, nonstick skillet and set over medium-high heat. Add the fajita rolls and cook until browned, about 1 minute on each side. Wrap the handle of the skillet in foil. Transfer the skillet to the oven and roast until the rolls are cooked through, 7-10 minutes. Let stand 5 minutes before slicing.

Makes 4 servings @ 3 points per serving