

# Green Chili Cheese Roll and Lime Jicama Fries

**Makes:** 6 Servings

“McLean loves to make salsa, and this recipe combines his love of salsa making with the famous green chili cheeseburger New Mexico is known for,” says McLean’s mom, Kristin. “This recipe kept the feel of a green chili cheeseburger, but easier for lunch and healthier. Jicama is a great vegetable that is light and crisp but takes on other flavors, providing a healthy crunch to replace the greasy fries. The salsa is found in the form of a deconstructed guacamole. Our state question is ‘red or green?’ Every New Mexican knows that question refers to your green or red chili preference. This burger has both!”

## Ingredients

For Green Chili Cheese Roll:

- 1 tablespoon** olive oil
- 1 pound** ground turkey
- 1/2** onion, peeled and chopped
- 1** tube canned thick crust pizza dough, whole-wheat if available
- 1/4 teaspoon** salt
- 1/2 teaspoon** garlic powder
- 1 tablespoon** red chili powder, or to taste
- 2** tomatoes, chopped
- 1 cup** shredded low-fat sharp cheddar
- 1/2 cup** Hatch green chili, or more to taste
- 1/4 cup** diced pickles

For Jicama Fries:

- 1** large jicama, peeled and thinly sliced
- 2** avocados, peeled, pitted, and cut into cubes
- 1/2 cup** cilantro, stems removed, coarsely chopped
- 1/4 cup** olive oil
- 1/2 cup** fresh lime juice
- Salt and freshly ground black pepper to taste



## Nutrition Information

Nutrients	Amount
<b>Calories</b>	<b>425</b>
<b>Total Fat</b>	<b>22 g</b>
Saturated Fat	4 g
Cholesterol	41 mg
<b>Sodium</b>	<b>728 mg</b>
<b>Total Carbohydrate</b>	<b>33 g</b>
Dietary Fiber	9 g
Total Sugars	7 g
Added Sugars included	2 g
<b>Protein</b>	<b>26 g</b>

## Directions

1. **For Green Chili Cheese Roll:** In a large nonstick skillet, warm the olive oil over medium heat. Add the ground turkey and onions and cook for 10 minutes, or until turkey is cooked through and onions are softened. Drain well, add remaining ingredients, and mix well. Cook for 2 minutes more.
  2. **Preheat the oven to 425°F.** Roll out the pizza dough on a large nonstick baking sheet and stretch to make a rectangle. Spread the meat mixture on the dough. On the long side, carefully fold over the dough and roll it similar to a jelly roll. Pinch seam closed and gently put seam side down onto the sheet. Pinch ends closed. Bake for 15 to 20 minutes or until golden brown. Cut into six slices.
  3. **To make the Jicama Fries:** In a large bowl, combine the jicama, avocado, and cilantro. In small bowl, whisk the olive oil, lime juice, salt, and pepper. Add to jicama mixture and stir gently. Serve with the Green Chili Cheese Roll.
- The 2016 Healthy Lunchtime Challenge Cookbook