



Cranberry 'N Turkey Triangles

The best flavors of Thanksgiving—starring Bison Sour Cream—wrapped into a crispy, light phyllo dough. Create this go-to holiday appetizer that everyone will love.

Servings	Prep Time	Cook Time	Total Time
18	30m	10m	40m

Ingredients

- 1¼ cups Bison Cottage Cheese
- 1 lb ground turkey, lean
- ½ cup onion, chopped
- 1 cup cheddar cheese, shredded
- ½ cup dried cranberries, sweetened
- 2 tsp poultry seasoning
- ¼ tsp salt
- ¼ tsp black pepper
- 12 13x9-inch phyllo dough sheets

Instructions

1. Coat a large skillet with olive oil, butter, or cooking spray and bring to medium-high heat.
2. Add turkey and onion and cook for 5-6 minutes, stirring until the turkey is no longer pink.
3. Stir in Bison Cottage Cheese, cheddar cheese, cranberries, poultry seasoning, salt, and pepper.
4. Preheat the oven to 400°F. Prepare a baking sheet with parchment paper.
5. Place one sheet of phyllo dough on a flat work surface and coat with olive oil, butter, or cooking spray.
6. Cut the phyllo dough sheet lengthwise into 3 strips.
7. Place 1 tablespoon filling on one end of each strip. Fold the end of phyllo dough diagonally over the filling, forming a triangle. Continue folding the strip, maintaining triangle shape, the entire length of each strip.
8. Place triangle seam side down on the prepared baking sheet and coat with olive oil, butter, or cooking spray. Repeat with remaining phyllo dough and filling.
9. Bake the triangles for 8-10 minutes, until golden brown and flaky. Serve and enjoy!

