



West Paw.

Turkey Strawberry Qwizl[®] Sticks

7 Ingredients

Difficulty: Medium

Ingredients:

- 1 cup whole wheat flour
- 1/4 cup rolled oats
- 1/2 cup cooked turkey, finely chopped
- 2 tbsp dried strawberries, finely chopped
- 1/4 cup unsweetened applesauce
- 1/4 cup low-sodium turkey broth
- coconut oil (optional)

Directions:

1. Preheat your oven to 350°F. Line a baking sheet with parchment paper.
2. In a large mixing bowl, combine the whole wheat flour and rolled oats.
3. Add cooked turkey, dried strawberries, applesauce, and turkey broth to the dry ingredients. Mix until a soft dough forms.
4. Divide the dough into 6 equal portions. Roll each portion into a stick shape (around 6 inches long and 1/2 inch thick).
5. Bake in the oven for 20-25 minutes, until the sticks are golden brown and firm to the touch. Remove from the oven and allow them to cool completely.
6. Once cooled, lightly coat the sticks with warm coconut oil.

