

MESQUITE SMOKED TURKEY AND RED QUINOA SEDONA SALAD

- 1 cup Red or pink quinoa,cooked
- 1/3 cup White grapes
- 1 Tbsp Jalapeños, julienne
- 1/3 cup Fresh orange segments
- 1/3 cup Cilantro leaves packed
- 1 cup Butterball Mesquite Smoked Turkey Breast, julienne
- ¼ cup Spicy lime and pomegranate vinaigrette
- 4 oz Salad, 2 parts romaine/1 part spring mix
- 1 oz Roasted poblano Romano dressing
- 5 slices Avocado
- 1 Tbsp Pomegranate seeds
- 1 each Baguette

1. Combine all ingredients to include pomegranate dressing, fluff with fork to blend.
2. Toss together the roasted poblano dressing and mixed greens.
3. Place in a salad bowl, top salad with quinoa mixture. Garnish the top with avocado and sprinkle with pomegranate seeds.
4. Serve with warm seasoned baguette.

ADDITIONAL INFORMATION

Serving Size

1