



# SMOKED TURKEY & POMEGRANATE SALAD

THIS SALAD IS READY TO BE SERVED AS LUNCH, A SIDE DISH, OR A LIGHT DINNER. WITH AVOCADO, POMEGRANATE, TURKEY AND PEPITAS, THE DISH GIVES PLENTY OF FALL/WINTER VIBES, PACKS A LOT OF NUTRIENTS AND HAS A VARIETY OF TEXTURES.

PREP TIME:

10 MIN

COOK TIME:

00 MIN

TOTAL TIME:

10 MIN

SERVES:

2 PEOPLE

## INGREDIENTS

- 4 cups mixed greens
- 1 cup Frick's smoked turkey drum (meat from bone, chopped)
- 1/2 avocado
- 1/4 cup pomegranate arils
- 1/4 cup crumbled blue cheese or gorgonzola
- 1/8 cup caramelized pepitas
- 1/4 cup extra virgin olive oil
- 2 tablespoons balsamic vinegar
- 1 tablespoon deli mustard

## INSTRUCTIONS

1. Toss greens with smoked turkey, blue cheese, half of the pomegranate arils and half of the pepitas.
2. In a cup, mix olive oil, balsamic vinegar and deli mustard. Pour over greens.
3. Serve with avocado, remaining pomegranate arils and pepitas on top.

*Note: If pepitas are not readily available, try substituting with a caramelized nut, such as pistachio or hazelnut.*

A creation by Jessa of *Sparkle Living Blog*

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