

Grilled Honey Mustard Turkey Salad



Easy recipe on the back!

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Ingredients

- 1/3 cup Dijon mustard
- 1/3 cup orange juice
- 1/3 cup honey
- 1 pound boneless turkey breast slices
- 1/2 teaspoon of seasoned salt
- 10 ounce bag baby spinach
- 1 cup sliced mushrooms
- 1 cup sliced tomatoes
- 1 yellow bell pepper, sliced
- 1/4 cup grated Parmesan cheese

Preparation

In a small bowl, combine mustard, orange juice and honey and mix well with wire whisk to combine. Reserve 1/2 cup of this marinade, cover it and place in refrigerator. Sprinkle turkey slices with seasoned salt and place in zip-lock plastic bag. Pour rest of marinade over turkey, close bag and let sit for 30 minutes in refrigerator.

Remove turkey from marinade, discard this marinade, blot turkey slices gently with paper towels, and grill slices on both sides until completely cooked. Remove turkey from grill and slice into thin strips. Toss with spinach, mushrooms, tomatoes, yellow bell pepper, and reserved 1/2 cup marinade. Sprinkle with cheese and serve immediately. You can grill the mushrooms and bell pepper, if you wish - about 1-3 minutes until tender. Makes 4 servings.