



# GRILLED TURKEY STEAK WITH SHRIMP, BACON & MIXED VEGGIES

**PREP TIME:** 20 MINUTES

**COOK TIME:** 40-60 MINUTES  
FOR WHOLE TURKEY BREAST

**SERVES:** 4

## INGREDIENTS:

2 lb whole turkey breast (with or without skin)  
OR turkey breast steaks  
12 shrimp, marinated  
Thick-cut bacon, cooked & cut into 1" sticks  
"Gazpacho" vinaigrette – optional garnish  
(blend tomatoes, cucumbers & capers)  
½ cup chives, chopped approximately 1½" long

## Wood Fired Mixed Vegetables\*\*

### Marinade:

1½ cups olive oil  
Garlic 4 cloves  
1 bunch parsley, chopped  
Salt and pepper to taste

## DIRECTIONS

1. Marinate turkey. **Option:** cook whole turkey breast so that you have leftovers or cut raw in 1" steaks if you choose turkey steaks.
2. Sear on the lower grid for marks (on the whole turkey or the steaks). Turkey cooks the same as a chicken breast or boneless breast.
3. Move to the top grid to slow cook, baste with the marinade, rotating occasionally.
4. Remove from grill and slice, turkey should be moist and can have a little pink.
5. If there is still some pink, briefly place slices on grill to get marks & to finish.
6. As turkey finishes/rests, place marinated shrimp on grill and cook on both sides.
7. To plate, start with "gazpacho" vinaigrette (if using), then stack turkey steak topped with shrimp and then bacon matchsticks & chives.
8. Drizzle with additional vinaigrette if desired and serve with **Wood Fired Mixed Vegetables\*\*** of your choice on the side.

\*\* Separate Recipe

