



GRILLED TURKEY BREAST STEAK WITH WARM SALAD

PREP TIME: 20 MINUTES

COOK TIME: 40-60 MINUTES
FOR WHOLE TURKEY BREAST

SERVES: 4

INGREDIENTS:

Turkey breast steaks OR

2 lb whole turkey breast (with or without skin)

Pint of mushrooms

2 onions sliced in full circles

Pint of blueberries (Option: sliced peaches)

Romaine lettuce, torn

Bread of choice (torn or cubed)

Marinade:

1½ cups olive oil

Garlic 4 cloves

1 bunch parsley, chopped

Salt and pepper to taste

Warm Salad: Combine some of warm mushrooms, onions and blueberry mixture with romaine, tomatoes, almonds, bocconcini mozzarella balls, olives and fresh herbs.

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.
4. Add marinated mushrooms and onions to grill. Slow cook to keep tender.
5. Add and stir in a bowl with the blueberries. (Put some aside for the warm salad)
6. Grill bread lightly with olive oil. **Option:** Serve with pesto for dipping.
7. Plate turkey and top with mushrooms, onions and blueberry mixture.
Option: Add peaches.
8. Add salad on top or on the side.

