

## **Fuel for Gold Grilled Honey Mustard AlbertaTurkey Salad**

**Prep Time: 15 minutes**

**Cook Time: 6 minutes**

### **Ingredients:**

- 1/3 cup Dijon mustard
- 1/3 cup orange juice
- 1/3 cup honey
- 1 lb. boneless turkey breast slices
- 1/2 tsp. seasoned salt
- 10 oz. bag baby spinach
- 1 cup sliced mushrooms
- 1 cup grape 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.

Prepare and preheat two sided grill. Remove turkey from marinade, discard this marinade, blot turkey slices gently with paper towels, and cook on grill for 4-6 minutes until thoroughly cooked. Remove 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 on the grill too, if you wish - about 1-3 minutes until tender. 4 servings