

# KONA TURKEY BOWL

*Yield: 8 portions*

*Prep time: 1 hour/ Cook time: 40 minutes*

<b>Ingredients</b>	<b>Amounts</b>	
Butterball® Ready-to-cook Turkey Breast, skin removed	1 ea.	
<i>Marinade</i>		
Soy sauce	½ cup	4 oz.
Vegetable oil	¼ cup	2 oz.
Sesame oil	2 Tbsp.	1 oz.
Honey	¼ cup	3 oz.
Mirin	¼ cup	2 oz.
Lemon juice	2 Tbsp.	1 oz.
Ginger, peeled and grated	¼ cup	1 oz.
Garlic, grated	1 Tbsp.	½ oz.
Salt	2 tsp.	
White pepper	½ tsp.	
Wakame seaweed, dry	1 cup	1 ¾ oz.
Water	2 cups	16 oz.
Lacinato kale, destemmed, torn, washed	4 bunch	4 lb
Sesame oil	1 Tbsp.	½ oz.
Soy sauce	2 Tbsp.	1 oz.
Ginger, grated	1 Tbsp.	¼ oz.
Salt	1 tsp.	
Lemon juice	2 Tbsp.	1 oz
Forbidden black rice, cooked	4 cups	16 oz.
Quinoa, cooked	4 cups	16 oz.
Avocado, sliced	2 ea.	
Pickled ginger	1 cup	9 oz.
Macadamia nuts, toasted, crushed	2 cups	9 oz.
Pineapple slices, ½ inch, grilled	8 ea.	
Togarashi spice	¼ cup	1 oz.
Lemon wedges	8 ea.	

## Method

1. Cut the Butterball® Ready-to-cook Turkey Breast into 10 even slices, about 1-inch thick.
2. Combine all the ingredients for the marinade in a large mixing bowl. Place the turkey in the marinade making sure it is evenly coated. Cover and refrigerate for 1 hour.
3. Next, place seaweed in a bowl, cover with water for about 5 minutes. Drain and chill.

4. In a large mixing bowl, place the kale, soy sauce, sesame oil, ginger, salt and lemon juice and thoroughly toss and massage for 2-3 minutes until the kale is wilted to about ½ its original volume. Set aside.
5. Heat a grill on medium high and season with oil.
6. Remove turkey from the marinade and grill on both sides until just done. Set aside to cool. Slice into ½ inch strips.
7. Cut the pineapple in half.
8. To assemble the salad, arrange the following in a bowl: 1 cup kale, ½ cup rice, ½ cup quinoa, ¼ cup seaweed, 1 pineapple slice, ¼ of a sliced avocado, 1 ½ tbsp. pickled ginger, ¼ cup macadamia nuts, the sliced turkey and a wedge of lemon.
9. Sprinkle with togarashi spice.