

Grilled Turkey Breast with Spring Kale Caesar

Yield: 8 Servings

Prep time: 20 minutes/ Cook time: 15 minutes

Ingredients	Amounts
Butterball® Mesquite Smoked Turkey Breast	8 x 5-6 oz., ½ inch slices
Chipotle Rub	
Ground cumin	1 Tbsp.
Chipotle powder	1 Tbsp.
Paprika	1 Tbsp.
Dried oregano	1 tsp.
Kosher salt	1 Tbsp.
Brown sugar	1 Tbsp.
Dressing	
Anchovy	2 filets
Garlic, mashed to a paste	2 cloves
Kosher salt	pinch
Dijon mustard	1 tsp.
Worcestershire Sauce	2 tsp.
Tabasco or other hot sauce	1 tsp.
Lemon juice	2-3 Tbsp.
Mayonnaise	1 cup
Water	1-2 Tbsp. for thinning out
Parmigiano Reggiano, grated	½ cup
Salt	to taste
Black pepper	to taste
Caesar	
Romaine lettuce, sliced	4 oz.
Kale, torn into bite size pieces	4 oz.
Fennel, sliced paper thin	4 oz.
Radish, sliced paper thin	3 oz.
Ice water	to cover
Crispy-fried chickpeas	as desired
Parmigiano Reggiano shavings	as desired

Method

1. Soak the romaine, kale, fennel and radishes in ice water for 20 minutes. Spin dry.
2. Make the dressing by mashing the garlic and anchovies to a paste with a pinch of salt.

3. Add the Dijon, Worcestershire, Tabasco, lemon juice and stir together. Whisk in the mayonnaise and add a little water if the dressing is too thick. Stir in the parmesan and adjust the flavor with salt and pepper adding a little more lemon juice if desired.
4. Slice the Butterball® Mesquite Smoked Turkey Breast into 2 - 3 oz slices per person- approximately ¼ inch thick. Sprinkle both sides lightly with the Chipotle Rub. Grill the turkey slices to achieve nice marks and color.
5. Toss the greens in desired amount of Caesar Dressing, adding the Parmesan shavings and crispy chickpeas.
6. Place a large amount of salad on top of the hot grilled turkey and serve immediately.