

Romaine with Smoked Turkey

Makes 16 quarts



Ingredients

- 2 tbsp of balsamic vinegar
- 1 tbsp of stone-ground mustard
- 1 tsp of honey
- ¼ tsp of sea salt
- pepper to taste
- ½ cup of olive oil
- 1 head of romaine lettuce
- ½ cup of feta cheese
- ¼ cup of green onions
- 11 oz can of mandarin oranges
- 1 cup of smoked turkey
- ⅔ cup of bing cherries

Directions

- ☞ In a large bowl, combine the first 5 ingredients
- ☞ Whisk quickly while slowly drizzling in olive oil to emulsify.
- ☞ Store in refrigerator until ready for use.
- ☞ Toss all ingredients together except cherries in a large bowl
- ☞ Drizzle balsamic vinaigrette over salad, reserving 1 tablespoon of vinaigrette
- ☞ Toss salad.
- ☞ Drizzle remaining vinaigrette over cherries and toss to coat.
- ☞ Arrange salad on individual plates
- ☞ Sprinkle with cherries

Nutrients (approximately)

389 Calories per serving,
Fat 23g, Saturated Fat 5g, Cholesterol 46.7mg, Sodium 604.9mg,
Carbohydrates 27.9g, Fiber 4.8g, Sugars 18.9g, Protein 18.9g

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