

## Turkey and Pomegranate Salad

Serves: 1

Prep time: 15 Minutes

Cooking time: Nil



### Ingredients:

- 100g torn turkey breast slices,
- small handful of baby spinach
- small handful of mixed salad greens
- 2 tablespoons pomegranate seeds
- 1 tablespoon sliced red onion
- red capsicum cheek, sliced
- 1 small red radish, sliced
- 4 cucumber slices, halved
- ¼ avocado, sliced
- pinch of alpha sprouts
- pomegranate molasses

*This festive salad is full of scrumptious favours*

### Method:

- Mix the mixed salad greens, red onion slices, capsicum, radish, cucumber and chopped turkey breast in a bowl
- Arrange the baby spinach on a plate, top with the turkey salad mix
- Sprinkle the pomegranate seeds over the top
- Sprinkle the alpha sprouts over the salad and drizzle the pomegranate molasses as a dressing

**Note:** I purchased the turkey breast meat from the supermarket deli. Pomegranate molasses is also available from the supermarket