12-2011

Southwestern Turkey Salad

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Recommended Citation
Irwin, Gretta (2011) "Southwestern Turkey Salad," STORIES in Agriculture and Life Sciences: Vol. 5 : Iss. 3 , Article 17. Available at: http://lib.dr.iastate.edu/stories/vol5/iss3/17

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Southwestern Turkey Salad

INGREDIENTS:
8 ounces rotini or wagon wheel pasta, cooked according to package directions
2 cups cooked cubed turkey
4-ounce can sliced black olives, drained
2 ounces Monterey Jack cheese with peppers, cut into ¼ inch cubes
2 cups seeded and chopped tomatoes, divided
4 green onions, thinly sliced
1 teaspoon cilantro
3 tablespoons light olive oil
2 tablespoons white wine vinegar
1 teaspoon minced garlic
½ teaspoon cumin
½ teaspoon chili powder

DIRECTIONS: In large bowl, combine pasta, turkey, olives, cheese, one cup tomatoes, and green onion. In blender or food processor, combine cilantro, remaining tomatoes, oil, vinegar, garlic, cumin, and chili powder. Process until smooth. Combine dressing and salad mixture, toss to coat. Serves six.