

PAPRIKA SPICE TURKEY BREAST, HUMMUS, PAPRIKA YOGURT SAUCE, CUCUMBER FETA SALAD AND A YOGURT WITH A MINT GREMOLATA



EVERYDAY *Exotic*

INGREDIENTS

Paprika Spice Mix

- 1 tbsp fennel seed
- 1 tbsp coriander seed
- 3 tbsp paprika
- 1 ½ tbsp garlic powder

Turkey Breast

- 1, 2 lb boneless turkey breast, skin removed
- Paprika Spice Mix
- Salt
- 2 vine tomatoes, chopped
- ½ sweet onion, sliced ¼ inch thick, soaked in cold water for 5 minutes and drained
- 4 Greek Pitas, lightly toasted

Hummus Dip

- 1, 540 ml can of chickpeas, rinsed and drained
- 2 tbsp yogurt
- ½ cup, plus 1 tbsp extra virgin olive oil
- juice of 1 lemon
- 1 clove garlic
- 1 red pepper, diced
- pinch sugar
- 1 bunch parsley, chopped
- pinch of paprika
- salt

Paprika Yogurt Sauce

- 1 cup plain yogurt
- 1 tsp honey
- 2 tsp smoked paprika
- 1 clove garlic, minced
- juice of ½ lemon
- salt

Cucumber Feta Salad

- 1 medium cucumber, sliced
- 1 ½ cups feta, crumbled
- ¼ cup kalamata olives
- 3 tbsp extra virgin olive oil
- juice of ½ lemon
- ¼ cup mint leaves, torn
- 1 tbsp dried oregano
- 1 tsp black pepper
- salt

Yogurt with Mint Gremolata

- ¼ cup mint, finely chopped
- zest of 2 limes, finely chopped
- 1 tsp ground cinnamon
- 2/3 cup white sugar
- 2/3 cup brown sugar
- 1 cup corn flakes Cereal
- 1 cup plain yogurt

DIRECTIONS

Paprika Spice Mix

1. Place fennel seeds and coriander seeds in a mortar and pestle.
2. Grind until fine, transfer to a bowl.
3. Add paprika and garlic powder, mix to incorporate.

Turkey Breast

1. Preheat oven to 425F.
2. Place turkey breast on a tray, press Paprika Spice Mix on all sides of turkey.
3. Place turkey in oven, roast until cooked through, approximately 40-45 minutes.
4. Allow turkey to rest for 15 minutes.
5. Thinly slice turkey breast.

Red Pepper Parsley Topping

1. In a small bowl, place red pepper, sugar and salt.
2. Mix to incorporate.
3. Add chopped parsley and mix.

Hummus Dip

1. Place chickpeas, yogurt, lemon juice and garlic cloves in a blender.
2. As ingredients are processing, pour ½ cup of olive oil in a thin stream.
3. Transfer to a bowl.
4. In a small bowl, place red pepper, sugar and salt.
5. Mix to incorporate.
6. Add chopped parsley and mix.
7. Sprinkle paprika over Hummus Dip and top with red pepper and parsley topping.
8. Drizzle the remaining 1 tablespoon of olive oil around Hummus Dip.

Paprika Yogurt Sauce

1. Place all ingredients in a bowl.
2. Mix to incorporate.

Cucumber Feta Salad

1. Place cucumber on a plate.
2. Place feta over cucumber.
3. Place olives over cucumber and feta.
4. Juice lemon over salad then drizzle with olive oil.
5. Garnish with torn mint leaves.
6. Season with oregano and salt.

Assembling paprika Spiced Turkey Pita

1. Place toasted pita on a plate.
2. Spoon Paprika Yogurt Sauce along the center of the pita.
3. Place slices of Paprika Spiced Turkey.
4. Top with chopped tomatoes and onions.
5. Wrap and enjoy.

Yogurt with Mint Gremolata

1. Place all ingredients, except for corn flakes and yogurt in a bowl, mix.
2. To serve, place corn flakes in the bottom of each glass, place yogurt over and top with Mint Gremolata.