



Recipes

Meats

Smoked Turkey with Kale

Prep Time: 10 minutes

Cooking Time: 20 minutes

Yield: 4 servings

Ingredients:

2 teaspoons olive oil
1 red onion, sliced into thin strips
1 bunch curly kale, sliced into thin ribbons
1/2 pound smoked turkey breast, sliced into bite-size chunks
1/4 cup balsamic vinegar
Sea salt and pepper to taste

Directions:

1. Slowly sauté the onions in oil over medium low heat for 7-10 minutes, until they start to turn light brown.
2. Add kale and stir until wilted, about 3 minutes.
3. Add turkey and cook another 2 minutes until it is warm.
4. Transfer to a serving dish and drizzle with balsamic vinegar and season with salt and pepper to taste.