

SMOKED TURKEY AND ARUGULA SALAD

Serving: 4
Total time taken: 30 minutes

INGREDIENTS

- 8 oz smoked turkey breast (cubed)
- 4 oz arugula
- 8 oz lettuce
- 2 oranges (peeled, sliced)

For dressing:

- ¼ cup olive oil
- 1 teaspoon apple cider vinegar
- 3 tablespoons lemon juice
- ¼ cup Greek yogurt

DIRECTIONS

1. In a large bowl, add lettuce, arugula, oranges, and turkey breast. Mix well to combine all ingredients. Set aside.
2. In a separate bowl, whisk together yogurt, lemon juice, olive oil, and apple cider vinegar.
3. Drizzle dressing over salad and serve.