

Turkey Sandwich with Sun-dried Tomato & Pesto

If you have leftover turkey from dinner, put it to good use by incorporating it into a delicious sandwich for lunch the next day. Basil and tomatoes are late summer wonders. Here you can have the flavors of summer packed into a delicious sandwich that's available year-round. Tip: Whenever possible, choose fresh basil over the dried form of the herb since it is superior in flavor. The leaves of fresh basil should look vibrant and be deep green in color.

Prep: 20 minutes • Total: 25 minutes

Ingredients:			
Olive oil	1 tsp	5 mL	
Turkey breast	2 oz	56 g	
Basil leaves	¼ cup	60 mL	
Parmesan cheese, grated	2 Tbsp	30 mL	
Olive oil	1 Tbsp	15 mL	
Pine nuts, toasted	1 Tbsp	15 mL	
Sun-dried tomato	1 tsp	5 mL	
Romaine lettuce	2 leaves	2 leaves	
Focaccia bread	1 piece	1 piece	

Directions:

- In a skillet over medium-high heat, heat 1 tsp oil until simmers. Season turkey with salt and pepper if desired. Add turkey breast and cook 5 minutes, turning once, or until cooked through.
- 2. In mini-processor fitted with a steel blade, pulse the basil, Parmesan cheese, olive oil, pine nuts, salt and pepper until combined.
- 3. In a small bowl mix pesto and sun-dried tomato to combine. Spread on one cut side of focaccia bread. Top with turkey and lettuce. Place focaccia slice on top.

Note: If using leftover turkey, skip step 1.

Nutrition Facts Serving Size (149a) Servings Per Container **Amount Per Serving** Calories from Fat 230 Calories 420 % Daily Value* Total Fat 25g 38% Saturated Fat 4.5g 23% Trans Fat 0g Cholesterol 65mg 22% Sodium 440mg 18% **7**% **Total Carbohydrate 22g**

Protein 27g

Sugars 1g

Dietary Fiber 1g

Vitamin A 10%	 Vitamin C 4%
Calcium 15%	• Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

	Calulies.	2,000	2,300		
Total Fat	Less than	65g	80g		
Saturated Fat	Less than	20g	25g		
Cholesterol	Less than	300mg	300mg		
Sodium	Less than	2,400mg	2,400mg		
Total Carbohydra	ate	300g	375g		
Dietary Fiber		25g	30g		
Calories per gram:					
Fat 9 • (Carbohydrate	4 • Prote	ein 4		

Adapted from: Kaboose

4%

Makes 1 servings • 1 serving = 1 sandwich

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