

Mesquite Smoked Turkey Caesar Salad with Sesame Parmesan Dressing

Hillshire Farm Casseroles and Quick Meals - p54

Servings: 4

2 packages (6 oz) Mesquite smoked turkey breast OR 12 ounces from Deli

1 head Romaine lettuce

1 cup freshly grated Parmesan cheese

1/3 cup extra-virgin olive oil

1/4 cup lightly toasted sesame seeds

2 tablespoons white wine vinegar or balsamic vinegar

1 1/2 tablespoons Dijon mustard

Salt and freshly cracked pepper to taste

Slice smoked turkey into thin strips. Cover; set aside in refrigerator.

Wash and drain lettuce; remove ends and chop into 2-inch pieces. Cover; set aside in refrigerator.

Combine cheese, oil, sesame seeds, vinegar and mustard in screw-top jar. Seal and shake until well blended. Cover; set aside in refrigerator.

After all ingredients have chilled at least 30 minutes, toss together turkey, lettuce and dressing in large serving bowl.

Add salt and pepper; toss again.

Serve immediately while still well chilled.

Per Serving (excluding unknown items): 190 Calories; 18g Fat (82.9% calories from fat); 3g Protein; 5g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 86mg Sodium. Exchanges: 0 Lean Meat; 1 Vegetable; 3 1/2 Fat; 0 Other Carbohydrates.