



Honey Turkey Salad with Avocado Berry Dressing

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 200g turkey steaks
- 2 tbsp honey
- Handful of coriander, roughly chopped
- Large handful of spinach
- Large handful of watercress

Dressing:

- 1 avocado, diced
- 1 tbsp blueberries
- 1 tbsp raspberries
- Juice of 1 lemon
- Some extra raspberries and blueberries to garnish if desired

NB I personally don't like a lot of dressing on my salads so you may wish to double the dressing here if you find it's not enough

Instructions

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1. Squeeze half of the lemon juice into bowl with the honey and sit the turkey in it for 15 minutes.
 2. Mash the avocado with the berries and mix in the remaining lemon.
 3. Toss the dressing with the coriander, spinach and watercress, then divide onto two plates.
 4. Pan fry the turkey in a little oil for a few minutes on each side until cooked through.
 5. Take off the heat then slice and place atop the salad. Garnish with some extra berries.