



Swimsuit-Ready in 20 Days: Dinner Recipes

Warm White Bean, Beet, and Turkey Salad

8 ounce turkey breast cutlet, cut into 1-inch pieces

1 2/3 cups canned white beans, rinsed and drained

4 ounces veggie pepperoni, chopped

¼ cup white vinegar

6 ounces canned beets, drained and sliced

Cooking oil spray

1 teaspoon dried oregano

1 teaspoon dried basil

Salt and cracked black pepper to taste

1. Spray a nonstick skillet with cooking spray and heat the skillet. Add the turkey pieces and sear on both sides. Cook about 2 minutes or until they are golden brown.

2. In a mixing bowl, combine the turkey, white beans, veggie pepperoni, vinegar, oregano, basil, salt, and pepper. Toss gently.

To Serve: Arrange all the beet slices on plates and spoon the turkey mixture over the beets

Servings: 2

NOTE: Serve this salad hot or cold.