



## OPEN-FACED TURKEY PITA SANDWICH

- **SERVING SIZE** 1 sandwich
- **PREP TIME** 20 mins.
- **TOTAL TIME** 35 mins.

This dish is full of flavor, from a rich goat cheese spread to zesty jardiniera on the side. It makes a delicious addition to lunch menus and more. Serve with a soup or salad for a combo special, or test it out on the happy hour menu with a pale ale pairing suggestion.

### Ingredients

Yield: 2 sandwiches

- 6 oz. Oil Browned Turkey Breast
- 2 ea. 4-inch pita breads (not the pocket type)
- 3 oz. Basil Pesto Goat Cheese
- 2 slices Tomato (¼-inch thick), seasoned with salt and pepper
- ¾ oz. Arugula salad, lightly tossed with Lemon Vinaigrette
- 2 ea. Large green olives, stuffed with pimentos and skewered with a bamboo skewer
- 6 oz. Jardiniera

## **BASIL PESTO GOAT CHEESE**

Yield: 16 oz.

- 4 oz. Basil pesto
- 1 tsp. White Worcestershire sauce
- 4 oz. Goat cheese

## **LEMON VINAIGRETTE**

Yield: 2 ½ cups

- 6 oz. Fresh lemon juice
- 2 oz. White balsamic vinegar
- 3 tbsp. Lemon zest
- 1 tbsp. Sugar
- ¼ tsp. Salt
- ⅛ tsp. Fresh ground pepper
- 12 oz. Extra virgin olive oil

## **JARDINIERA**

- 3 cups Red wine vinegar
- 1 cup Canola oil
- 1 cup Water
- 4 tsp. Sea salt
- 2 tsp. Oregano (dry leaves)
- 8 tbsp. Sugar
- 1 tsp. Black pepper
- 1 head Cauliflower, sliced in small pieces
- 4 ea. Carrots, peeled and sliced thin
- 4 ribs Celery, sliced thin
- 2 ea. Green peppers, cut into 1-inch slices and julienned thin
- 4 tbsp. Capers
- 8 oz. Pimentos, julienned
- 6 oz. Green pitted olives
- 6 oz. Kalamata olives
- ¾ cup Fresh Italian parsley, chopped

- 1 cup Artichoke hearts, chopped
- ½ cup Sun-dried tomatoes, chopped
- ¾ cup Pepperoncini, chopped
- 1 cup Olive oil

## Directions

### **TO PREPARE THE OPEN-FACED TURKEY PITA SANDWICH:**

1. Warm the pita breads.
2. Spread the Basil Pesto Goat Cheese evenly over each of the warm pitas.
3. Arrange one slice of tomato over the cheese on each pita.
4. Arrange the arugula salad with Lemon Vinaigrette evenly over each tomato slice.
5. Arrange 3 ounces of sliced turkey over the arugula.
6. Place the olive skewer into the turkey of each pita.
7. Serve with a side of Jardiniere (3 ounces).

### **TO PREPARE THE BASIL PESTO GOAT CHEESE:**

1. Combine the basil pesto and white Worcestershire sauce with the goat cheese and blend well.
2. Place into a covered container with a label and date.
3. The cheese is best if refrigerated for at least 2–3 hours before use.

### **TO PREPARE THE LEMON VINAIGRETTE:**

1. Blend the lemon juice, balsamic vinegar, lemon zest, sugar, salt and pepper with a wire whisk. Allow the mixture to rest for 15 minutes.
2. Slowly incorporate the olive oil with a wire whisk.
3. Chill for one hour before using.

### **TO PREPARE THE JARDINIERA:**

1. Bring the vinegar, canola oil, water and seasonings to a boil. Then add the cauliflower, carrots, celery and green peppers, and simmer for 5 minutes.
2. Remove from the heat and cool to 90°F. Then add the remaining ingredients.
3. Chill to 40°F.