

RECIPE

4

Servings: 4-6

INGREDIENTS

● 1 pkg.

OVEN ROASTED TURKEY BREAST

cut into 1/2-inch ribbons

● 4 oz.

goat cheese *crumbled*

● 10

eggs

● 2 oz.

milk

● 2 C.

fresh spinach *chopped*

● 1 T.

olive oil

● to taste

salt & pepper

Preheat the oven to 300 degrees Fahrenheit.

In a large bowl, whisk EGGS, MILK, SALT, and PEPPER together thoroughly. Then fold in the Old World Naturals OVEN ROASTED TURKEY BREAST, GOAT CHEESE and SPINACH.

Heat a 10-inch nonstick sauté pan over medium heat. Then add OLIVE OIL, add the EGG mixture as soon as the oil moves around the pan freely but is not smoking.

Place in the oven for 40 minutes or until a toothpick comes out clean.

Let cool for 15 minutes.

Slice and serve with a salad.



OLD WORLD NATURALS OVEN ROASTED TURKEY BREAST
Spinach and Herbed Goat Cheese Frittata.