

Spicy Thai Chili Turkey Sandwich



PREP TIME : 10 MIN

COOK TIME : 25 MIN

SERVES : 4

Ingredients :

- ***3 Lb (1.5 kg) boneless, skinless turkey breast***
- ***1 cup (341 mL) VH[®] Spicy Thai Chili Sauce***
- ***2 cups (500 mL) packed fresh basil leaves***
- ***2 cloves garlic***
- ***1/2 cup (125 mL) extra-virgin olive oil***
- ***1 cup (250 mL) freshly grated Parmesan cheese***
- ***1 cup (250 mL) packed arugula***
- ***1 lemon, cut in half***
- ***8 slices of whole wheat bread***

Directions :



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- 1. Preheat a grill to medium- high heat. Butterfly turkey breast by slicing in half crosswise without cutting all the way through.*
- 2. Marinate turkey breast for 10 minutes in ½ cup (125 mL) of VH® Spicy Thai Chili Sauce. Season with salt and pepper. Place turkey on preheated grill and close the lid for 10 minutes.*
- 3. Meanwhile, in a food processor blend basil, garlic, ½ cup (125 mL) of parmesan cheese, olive oil and juice of quarter of a lemon. Add salt and pepper to taste.*
- 4. Flip turkey and baste with 2 tbsp (30 mL) of basil mixture. Close the lid and cook for an additional 10 minutes until golden and no longer pink inside. Remove from grill; tent with foil for 10 minutes. Slice thinly.*
- 5. To assemble, toast bread and spread basil puree on all bread slices. Spread 2 tbsp (30 mL) of VH® Spicy Thai Chili Sauce on 1 side of the bread. Evenly distribute turkey, remaining ½ cup (125 mL) of parmesan cheese, arugula and a squeeze of lemon to taste on half of the pieces of bread. Season to taste with salt and pepper. Close sandwich and serve with a side of remaining dipping sauce and grilled lemon wedges for garnish.*

Tips: Try the leftover turkey from this great dish the next day in a salad or in a sandwich. If you want more sauce pour a little extra on your plate to dip the sandwich in for added flavour.