

Greek Spinach Salad with Grilled Turkey Tips

Yield: 6 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-spinach-salad-recipe>

Ingredients:

- 2 1/2 pounds turkey tenderloins
- 3/4 cup olive oil
- 3 tablespoons fresh lemon juice
- 2 tablespoons chopped garlic
- 2 tablespoons fresh oregano chopped, or 1 tablespoon dried
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 cup red wine vinegar
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon Dijon mustard
- 2 teaspoons minced garlic 2 medium cloves
- 2 teaspoons oregano leaves fresh minced, or 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 cup extra virgin olive oil plus 2 tablespoons
- 12 ounces spinach leaves
- 1 hothouse cucumber peeled and sliced into 1/4-inch rounds
- 1/2 red onion medium, thinly sliced
- 1 red bell pepper seeds and ribs removed, thinly sliced
- 3 tomatoes ripe, sliced into wedges, or substitute a pint of cherry or grape tomatoes, halved
- 1 cup Kalamata olives or about 30 olives, pitted or whole – your preference
- 8 ounces feta cheese piece of, cut into 1/2-inch cubes

Nutrition:

1. Calories: 710 calories
2. Carbohydrate: 15 grams

3. Cholesterol: 150 milligrams
 4. Fat: 49 grams
 5. Fiber: 4 grams
 6. Protein: 56 grams
 7. SaturatedFat: 11 grams
 8. Sodium: 1350 milligrams
 9. Sugar: 6 grams
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