



Turkey Tinga Tostada

Serving Size: 8

INGREDIENTS:

48 oz. Perfect L'attitudes™ Slow Roasted Turkey Tinga
16 - 4 inch Corn tostadas 8 oz. Queso fresco cheese, crumbled
8 oz. Tomatoes, diced Salsa or hot sauce, optional
8 oz. Avocado, diced Cilantro, garnish

INSTRUCTIONS:

Heat turkey according to manufacturer's directions.

Place turkey on tostada; add tomatoes, avocado and cheese.

Garnish with cilantro and hot sauce, if desired.

OPTION: Use soft corn tortillas instead of tostadas.

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Ultimate Tinga Nachos

Serving Size: 4

INGREDIENTS:

24 oz. Perfect L'attitudes™ Slow Roasted Turkey Tinga
12 oz. Corn tortilla chips 4 oz. Sour cream
8 oz. Monterey Jack cheese 4 oz. Guacamole
6 oz. Lettuce, shredded 4 oz. Black olives, sliced
4 oz. Tomato, diced 2 oz. Jalapeños, sliced
4 oz. Cheddar cheese, shredded 2 oz. Green onions, sliced

INSTRUCTIONS:

Heat turkey according to manufacturer's directions.

Mounds chips in center of plate. Sprinkle cheese over chips; top with turkey, lettuce, tomato, black olives and jalapeños. Using a 1 oz. scoop, mound sour cream and guacamole on top of lettuce; finish with green onions.

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Sweet BBQ Pizza

Serving Size: 3

INGREDIENTS:

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| 12 oz. Perfect L'attitudes™ Slow Roasted Memphis BBQ Turkey | |
| 1 - 14 inch Prepared pizza crusts | 4 oz. Vidalia® onions, thinly sliced rings |
| 3 oz. Prepared BBQ sauce | 4 oz. Peaches, diced |
| 4 oz. Jalapeño Jack cheese | 4 oz. Asparagus tips |
| 1 oz. Salad oil | 3 oz. Red pepper, finely diced |

INSTRUCTIONS:

Heat turkey according to manufacturer's directions.

Using a sauté pan over medium high heat, add oil. Lightly sauté onion rings until browned on both sides.

Spread BBQ sauce evenly over prepared pizza crust. Top with turkey, onions, then cheese. Add asparagus, peaches and peppers. Place pizza crust on a baking sheet and bake according to manufacturer's directions until cheese is melted and pizza is cooked through.

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Cuban Turkey Panini

Serving Size: 8

INGREDIENTS:

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| 32 oz. Perfect L'attitudes™ Cuban Mojo Slow Roasted Turkey | |
| 8 - 6 inch Cuban loaves | 16 oz. Sliced Swiss cheese |
| 8 oz. Garlic pickle chips | 8 oz. Mojo mayonnaise |
| 8 oz. Yellow mustard | 8 oz. Melted butter |

INSTRUCTIONS:

Heat turkey according to manufacturer's directions, reserving liquid. Place liquid in a medium sauce pan and reduce over medium high heat to 1/3 the volume. Cool and add the mayonnaise, mixing well.

Slice Cuban loaves in half. Spread mojo mayonnaise and mustard on both sides. Place one slice of Swiss cheese on bottom half of bread. Place turkey on top of cheese. Top with pickles and another slice of cheese. Top with remaining half of bread. Brush sandwich with melted butter and place in a Panini press until golden brown and crispy. Slice and serve warm.

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South Beach Seared Cuban Turkey

Serving Size: 8

INGREDIENTS:

48 oz. Perfect L'attitudes™ Cuban Mojo Slow Roasted Turkey
4 Limes, juiced
24 oz. Saffron rice
8 oz. Red pepper, finely diced
24 oz. Black beans, drained and rinsed
16 oz. Fried plantains, frozen or fresh
Green onions, as garnish
Cilantro, as garnish

INSTRUCTIONS:

Heat turkey according to manufacturer's directions. Squeeze lime over turkey; toss gently. Pan sear turkey in a sauté pan over medium high heat until lightly browned. Prepare rice and add red pepper. Heat beans thoroughly. Place turkey, rice and beans on plate. Garnish with fried plantains.

OPTION: Serve in corn husks for a dramatic presentation.

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Wilted Spinach Salad

Serving Size: 8

INGREDIENTS:

32 oz. Perfect L'attitudes™ Cuban Mojo Slow Roasted Turkey
32 oz. Baby spinach, fresh
8 oz. Shitake mushrooms, julienne
1/2 lb. Pancetta, thinly sliced
4 oz. Croutons
16 Grape tomatoes, halved
8 oz. Balsamic glaze, warm

INSTRUCTIONS:

Heat turkey according to manufacturer's directions.

In a medium sauté pan over medium high heat, sauté pancetta until crispy; drain and set aside.

Place baby spinach on serving platter and top with mushrooms, crumbled pancetta, croutons, tomatoes and turkey; drizzle warm balsamic glaze over top.

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