

# Roasted Turkey Salad with Mixed Greens and Spiced Blood Orange Vinaigrette

## FOR THE SALAD:

4 C mixed greens (such as arugula, spinach, and lettuce)  
1 C cherry tomatoes, halved  
1/2 cucumber, sliced  
1/4 red onion, thinly sliced

1/4 C crumbled feta cheese  
1/4 C toasted almonds or walnuts  
1/4 C dried cranberries  
1 C roasted turkey, sliced or shredded  
1 tangerine, peeled and segmented

## FOR THE SPICED BLOOD ORANGE TEA VINAIGRETTE:

1/2 C brewed Spiced Blood Orange tea, cooled  
1/4 C olive oil  
2 T apple cider vinegar

1 T honey  
1 † Dijon mustard  
Salt and pepper to taste

**PREPARE THE VINAIGRETTE:** In a small bowl or jar, whisk together the brewed Spiced Blood Orange tea, olive oil, apple cider vinegar, honey, Dijon mustard, salt, and pepper until well combined. Adjust seasoning to taste.

**ASSEMBLE THE SALAD:** In a large bowl, combine the mixed greens, cherry tomatoes, cucumber, red onion, feta cheese, toasted nuts, dried cranberries, roasted turkey, and tangerine segments.

**DRESS THE SALAD:** Drizzle the Spiced Blood Orange tea vinaigrette over the salad and toss gently to coat all the ingredients evenly.