

# 5PLUS5

FIVE INGREDIENTS +  
FIVE MINUTES OF PREP!

## California Turkey, Avocado & Blue Cheese Salad

### Ingredients:

- 3 large eggs
- 12 oz. turkey cutlets
- 3 ripe avocados, peeled and sliced
- 8 cups assorted salad greens
- ¾ cup blue cheese salad dressing

### Have on hand:

- 2 cups water
- Salt and pepper, to taste

Pour the water into the inner pot of the Aroma® rice cooker. Place the eggs, unshelled, in the steam tray, add the turkey cutlets and season with salt and pepper to taste. Place the tray into the cooker, close the lid and Steam/Cook for 12 minutes, or until the turkey is cooked through and no pink remains. Remove the eggs, cool, peel and cut into wedges. Cut the turkey cutlets into thin matchstick pieces. Arrange the greens on 4 plates and top each with the turkey, eggs, sliced avocados and a generous amount of dressing.

Serves 4.

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