

# Grilled Turkey Paillards With Strawberry-Pomegranate Relish

Serves 8

## INGREDIENTS

### Strawberry-Pomegranate Relish

280 grams	Strawberries, diced
140 grams	Pomegranate seeds
32 grams	Red onion, diced
$\frac{1}{2}$ tsp	Ginger, minced
6 tbsp	Extra-virgin olive oil
2 tbsp	White balsamic vinegar

*Salt and pepper to taste*

### Grilled Turkey Paillards

8 3-ounce	Turkey breasts
4 tbsp	Zaatar spice

*Extra-virgin olive oil for brushing*

*Salt and pepper to taste*

## INSTRUCTIONS

### Relish

Mix all the ingredients together well in a large bowl. Add the salt and pepper to taste. Set aside.

### Turkey Paillards

Lightly brush the turkey breasts with olive oil on both sides. Sprinkle the turkey breasts with Zaatar spice, salt and pepper. Grill for 3-5 minutes on each side until lightly browned.

Serve with strawberry-pomegranate relish.