

## Latin Open-Faced Rachel

Servings: 1

### INGREDIENTS

- 2 oz shredded red cabbage
- 1 oz sliced red onion
- 1 oz Monarch® melon yogurt with mint dressing
- 1 ea Chef's Line™ traditional tandoori naan
- 4 oz Metro Deli™ natural turkey breast, shaved
- 2 oz fire-roasted salsa (see right)

### PREPARATION

Marinate the cabbage and onions in dressing overnight. Grill naan; place turkey on top. Top with cabbage mixture and finish with salsa.

### Fire-Roasted Salsa

#### INGREDIENTS

- 32 oz el Pasado® fire-roasted tomatoes
- 3 ea poblano peppers
- 3 ea jalapeno peppers
- 3 ea serrano peppers
- 3 ea habanero peppers
- 3 ea Anaheim peppers
- 1 oz fresh cilantro, chopped
- 8 oz yellow onion, diced

#### PREPARATION

Chop all peppers. Add remaining ingredients, mix well and chill overnight.

