

From the kitchen of: **Gretta Irwin**

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## *Southwestern Turkey Salad*

### INGREDIENTS:

8 ounces rotini or wagon wheel pasta, cooked according to package directions

2 cups cooked cubed turkey

4-ounce can sliced black olives, drained

2 ounces Monterey Jack cheese with peppers, cut into ¼ inch cubes

2 cups seeded and chopped tomatoes, divided

4 green onions, thinly sliced

1 teaspoon cilantro

3 tablespoons light olive oil

2 tablespoons white wine vinegar

1 teaspoon minced garlic

½ teaspoon cumin

½ teaspoon chili powder

**DIRECTIONS:** In large bowl, combine pasta, turkey, olives, cheese, one cup tomatoes, and green onion. In blender or food processor, combine cilantro, remaining tomatoes, oil, vinegar, garlic, cumin, and chili powder. Process until smooth. Combine dressing and salad mixture, toss to coat. Serves six.