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# *Citrus, Turkey, and Spinach Salad*

**Total Time:** 25 mins

## **Ingredients**

- 8 cup(s) spinach, baby
- 8 ounce(s) turkey, breast (cooked)
- 2 grapefruit, pink, peeled and sectioned
- 2 orange(s), peeled and sectioned
- 1/4 cup(s) orange juice
- 2 tablespoon oil, olive
- 1 teaspoon honey
- 1/2 teaspoon poppy seeds
- 1/4 teaspoon salt
- 1/4 teaspoon mustard, dry
- 2 tablespoon nuts, almonds, sliced

## **Preparation**

1. Place spinach in a large bowl. Add turkey, grapefruit sections, and orange sections.
2. For dressing, in a screw-top jar, combine orange juice, oil, honey, poppy seeds, salt, and dry mustard. Cover and shake well. Pour the dressing over salad; toss gently. If desired, sprinkle with almonds.

