



## ingredients

 (Servings: Serves 4)

- 1 teaspoon cumin
- 2 teaspoons dry oregano
- 1 Tablespoon honey
- 3 Tablespoons olive oil
- juice of 2 limes
- 2 Tablespoons Dijon mustard
- Four 6 oz. turkey breasts
- salt, to taste
- pepper, to taste

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## directions

**step 1:** Mix cumin, oregano, honey, olive oil, mustard, and lime juice together in a bowl until combined.

**step 2:** Pour into a Ziploc® Brand Easy Zipper Storage Bag or Ziploc® Brand Easy Zipper Freezer Bag (gallon size). Add turkey breast and seal; distribute marinade. Allow to marinate for 30 minutes to 1 hour.

**step 3:** Build fire in BBQ grill, making sure the grill rack is clean and free of debris.

**step 4:** Over a medium hot fire, place turkey breasts and season on both sides with salt and pepper, to taste.

**step 5:** Grill on each side for 4 minutes. Serve with Chunky Avocado Salsa (prepare in advance).