

From Mimi's Kitchen

Here's a great recipe for that left over Thanksgiving turkey you have in your refrigerator.

Penne with Turkey, Arugula, and Sun-Dried-Tomato Vinaigrette

The Peppery arugula adds a distinctive bite to this appealing dish, but if arugula is unavailable, you can substitute spinach with similar results.

Ingredients

- 6 reconstituted sun-dried tomato halves (chopped; see Note)
- 2 cloves garlic (smashed)
- 1 ½ tablespoons balsamic vinegar
- ¾ teaspoon salt
- ½ teaspoon fresh-ground black pepper
- ⅓ cup plus 1 tablespoon olive oil
- 1 pound turkey cutlets (cut into 2-by-2-inch strips)
- ½ pound penne
- 6 ounces arugula (about 3 bunches cut into ½ inch strips, or 5 (1 bunch) spinach, large stems removed)

Directions

- **Step 1**
In a blender, combine the sun-dried tomatoes, garlic, vinegar, ½ teaspoon of the salt, and ¼ teaspoon of the pepper. Blend until a paste forms. With the machine running, add the ⅓ cup oil in a thin stream.
- **Step 2**
Sprinkle the turkey with the remaining ¼ teaspoon each of the salt and pepper. In a large frying pan, heat the remaining ¼ tablespoon oil over moderate heat. Cook the turkey, in two batches if necessary, until just cooked through, about 3 minutes. Do not overcook. Transfer the turkey to a large bowl and add the arugula.
- **Step 3**
In a large pot of boiling, salted water, cook the penne until just done, about 13 minutes. Drain, toss with the turkey and arugula and the tomato vinaigrette, and serve warm. Top with some shredded parmesan cheese if you like.

Notes

Reconstituting Sun-Dried Tomatoes in a small pan, bring enough water to a boil to cover the dried tomatoes. Add the tomatoes, then remove from the heat and let them steep in the hot water for about 5 minutes. Drain. A fruity red wine will complement the sharpness of the arugula. Chill the wine slightly before serving.