Leftover Turkey Pesto Sandwich

Sourdough, mozzarella and fresh pesto.
Simple, satisfying, and great the next day.

SERVES	TIME	PROTEIN
1	10-15 min	~30 g



YOU WILL NEED

- **2 slices** sourdough bread
- **2 slices** turkey (aim for about 2 oz total)
- **1½ oz** reduced-fat mozzarella
- **1 Tbsp** Green Deelightz pesto
- Optional: arugula or tomato slices
- Optional: a little olive oil for toasting

HOW TO MAKE IT

01 Spread the pesto over the inside of the sourdough slices.

02 Layer on turkey and mozzarella. Add arugula or tomato if you like, then close the sandwich.

03 **Fresh option:** Enjoy as-is, or lightly toast the bread before assembling.

04 **Melty option:** Reheat leftover roast turkey to 165°F. Assemble, then toast in a covered, lightly oiled skillet over medium-low heat for 3–4 minutes per side until golden and melted.

THE ~30 g PROTEIN BUILD

Estimated for one sandwich

Turkey, about 2 oz	**12 g**
Reduced-fat mozzarella, 1½ oz	**11 g**
Sourdough, 2 slices	**7 g**
Pesto, 1 Tbsp	**1 g**
TOTAL ESTIMATE	**~31 g**

Protein varies by bread, turkey slice thickness and cheese brand. If two turkey slices total less than 2 oz, add a little more turkey or mozzarella to reach your goal.