

TURKEY STIR-FRY WITH ALMOND BUTTER

(from the Bewitching Kitchen)

1 tablespoon coconut oil or olive oil
8 ounces sliced mushrooms
1 pound ground turkey (preferably not super lean)
1 teaspoon Aleppo pepper
salt and pepper to taste
2 tablespoons almond butter (a must!)
5 ounces baby spinach, coarsely chopped
fresh lemon juice

Heat the oil in a large saute pan. Add the mushrooms, season with a little salt and pepper, saute for about 5 minutes. Add the ground meat, Aleppo pepper, a little more salt and regular pepper, cook moving it around every once in a while, until the meat is golden brown. Add the almond butter, incorporate well, keeping the pan in medium-heat.

Add the spinach and stir until wilted. Right before serving, squirt some lemon juice all over the meat. Adjust seasoning if needed.