

Cranberry and Walnut Turkey Salad with Dijon



Ingredients

4 cups Turkey meat, dark and white meat if available, diced up small
½ cup of diced red onion
1 cup of diced celery
½ cup of Dijon mustard, whole grain if possible
1 cup of mayonnaise
1 cup dried cranberries
½ cup toasted finely chopped walnuts
1 tsp. chopped fresh tarragon
1 tsp. chopped fresh chives
5-6 leaves fresh basil shredded
kosher salt and ground black pepper to taste

Procedure

1. Combine all ingredients
2. If possible, let rest for a couple of hours to let flavors combine
3. Serve over greens, or on whole grain bread!

Yields approximately 7-8 cups of salad

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