



Turkey & Fresh Fruit in Creamy Orange Dressing

- Dressing:
 - 1 cup mayonnaise
 - 1/3 cup fresh squeezed orange juice
 - 1 tsp. sugar
 - 1/4 tsp. salt
- Salad:
 - 2 cups cooked cubed turkey breast
 - 1/2 cup celery
 - 1 navel orange, peeled, sliced and cut into quarters
 - 2-3 plums, pitted and sliced
 - 1/3 cup Almond Accents® Honey Roasted sliced almonds
 - 4 large lettuce leaves In small bowl



Preparation Time : 25 minutes

Whisk together mayonnaise, orange juice, sugar and salt; set aside. In larger bowl, toss remaining ingredients together except lettuce leaves and 3 Tbsp. of Almond Accents. Gently fold in half of the mayonnaise dressing. Evenly divide turkey salad onto 4 lettuce-lined plates. Sprinkle salads with remaining Almond Accents® Honey Roasted sliced almonds. Serve with extra dressing.

Makes 4 servings

Serving Suggestion: Have fun with this salad. Feel free to use chicken and any combination of fruit you want.

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