



Turkey Salad Darvish

- Dressing:
 - 1 cup plain yogurt
 - 1 Tbsp. white wine vinegar
 - 1 Tbsp. almond oil or olive oil
 - 1/2 clove garlic
 - 1 cup cucumber, peeled and finely chopped
 - 1 tsp. dry or 2 tsp. fresh dill weed
 - 1/2 tsp. dry mint leaves
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- Salad:
 - 2 or 3 cups leftover turkey, cut into slivers (or sliced deli turkey)
 - 1/2 cup fresh mushrooms, washed and sliced
 - 1/2 cup celery, thinly sliced
 - 2 Tbsp. green onion, thinly sliced
 - 1/2 cup thinly sliced water chestnuts, drained
 - 1/4 cup Almond Accents® Ranch Style sliced almonds



Preparation Time : 15 minutes

Combine all dressing ingredients, and set aside. In medium bowl, combine turkey, mushrooms, celery, green onion, water chestnuts and half the Almond Accents. Add half the dressing and toss until well mixed. Arrange over salad greens on a large salad platter or on individual plates. Drizzle remaining dressing over greens. Garnish with remaining Almond Accents.

Makes 6 servings

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