

## Turkey Waldorf Salad

The Waldorf Hotel salad was originally made with only apples, celery and mayonnaise. We like ours with leftover turkey, walnuts and dried cranberries even better. If you're out of turkey, try making it with smoked or roasted deli turkey instead.

Prep Time: 15 Minutes

Makes 4 servings.



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3 cups	diced turkey breast meat	750 ml
1	small apple, diced	1
1/2 cup	seedless red grapes, halved	120 ml
1/2 cup	diced celery	120 ml
1/3 cup	fat free sour cream	80 ml
1/4 cup	reduced-fat mayonnaise	60 ml
1/4 cup	dried cranberries	60 ml
2 tbsp	coarsely chopped walnuts	30 ml
1 tsp	fresh thyme	5 ml
1/2 tsp	kosher salt	2.5 ml

1/4 tsp	ground black pepper	1 ml
	red leaf lettuce or butter lettuce	
4 slices	multigrain bread	4 slices

## Directions

- 1 In a large bowl combine the turkey, apple, grapes, celery, sour cream, mayonnaise, cranberries, walnuts, thyme, salt and pepper and mix well. Line four serving plates with lettuce and mound the salad on the plates. Toast the bread, cut in triangles and serve.

K-Count: 4

Calories: 393

Carbs: 39.6g

Proteins: 38g

Fats: 9.1g

*Recipe courtesy of Kinetix*