

Turkey Waldorf Salad

This quick and easy salad is the perfect summer dish! The hint of curry and zing from the lemon is what makes this dish incredible. The recipe calls for turkey, but a rotisserie chicken is a delicious substitute! This pairs beautifully with Lolati Wines' 2021 Rosé of Grenache.



Ingredients

Makes 6 Servings
10 minutes

Dressing:

3 tbsp mayonnaise
¼ cup yogurt
1 tsp curry powder
½ tsp lightly toasted cumin seeds, ground
½ tsp honey
2 tbsp lemon juice
2 tbsp walnut oil or grapeseed oil (or 1 tbsp of each)
salt to taste

Salad:

2 cups of diced or shredded turkey (can also use chicken)
1 tart apple, diced
1 ½ cups diced celery
¼ cup raisins
⅓ cup chopped walnuts
2 cups chopped radicchio or endive

Procedure

Step 1

In a bowl or measuring cup, whisk together all the ingredients for the dressing. Set aside.

Step 2

In a large salad bowl, combine all the salad ingredients. Add dressing, toss together and serve.

Note: This keeps well for a couple of days in the refrigerator, but the lettuce will not retain its crisp texture.