



ME Recipe: Turkey and Sweet Potato Salad

Ingredients:

- 3 T cranberry chutney or red currant jelly
- 1/2 cup chicken stock or low-sodium chicken broth
- 1 T lemon juice
- 1 T olive oil
- 1/2 t dried rosemary or savory, crumbled or poultry seasoning
- 1/4 t salt, or to taste
- 12-oz cooked turkey, cut into 3/4-inch cubes (3 cups)
- 1 large cooked sweet potato, peeled and cut into 3/4-in cubes (2 cups)
- 1 cup fresh green beans, rinsed and cut into 1/2-in pieces
- 2 green onions, including tops, thinly sliced (1/4 cup)
- 8 romaine or red leaf lettuce leaves (optional)

Directions:

1. In a small saucepan, warm the chutney and stock over moderate heat for 2 minutes or until the jelly has melted. Whisk in the lemon juice, oil, rosemary, and salt.
2. In a large bowl, combine the turkey, sweet potato, green beans and green onions. Add the dressing and toss until well coated. Place 2 lettuce leaves on each individual plate if desired, and spoon the salad on top. Serves 4.