

Leftover Festive Turkey Salad

4-6 servings

Ingredients

- 2 cups brown rice (not instant) or quinoa, cooked and chilled
- 3 cups diced leftover turkey, chopped
- 1/2 cup green onions, sliced
- 1 cup celery, diced
- 1/2 head red cabbage, finely chopped
- 1/2 cup pecans or nuts of choice, finely chopped
- 1/4 cup parsley or cilantro, finely chopped



Dressing

- 3 T olive oil
- 2 T rice vinegar
- 2 T soy sauce
- 1 T fresh-squeezed lime or lemon juice
- 1 T agave or honey
- 1/2 T finely grated fresh ginger
- 1/2 tsp. sesame oil
- Freshly ground black pepper, to taste
- pinch cayenne pepper or dash of hot sauce

Instructions

1. At least 2 hours before you want to serve salad, cook brown rice and cool in refrigerator.
2. Put dressing ingredients in small jar or container with a tight-fitting lid. Shake well to combine. Set aside.
3. Combine turkey, green onion, celery, red cabbage, pecans, and parsley or cilantro in large mixing bowl. Add brown rice and gently stir to combine ingredients. Pour over about 3/4 of the dressing and mix until salad is well coated with dressing. (Save extra for serving.)
4. Serve immediately. The salad will keep in the refrigerator for a few hours or overnight.