

Turkey Almond Salad

Ingredients:

- 1 1/2 cups slivered almonds
- 6 cups cooked turkey breast meat, torn into pieces or chicken
- 3 cups diced celery
- 1 1/2 cups mayonnaise
- 1/2 cup sour cream
- 2 tablespoons fresh lemon juice
- 1 1/2 teaspoons coarsely ground black pepper

Method:

Preheat oven to 350f.

Spread the almonds on a baking sheet. Bake 8 to 10 minutes, stirring several times, until they are light brown and fragrant. Set aside to cool.

Combine almonds, turkey, and celery in a mixing bowl. Add mayonnaise, sour cream, lemon juice, and pepper. Toss gently.

Refrigerate until will chilled.

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