



Chopped Turkey Salad with Grapes

Savannah · 30/09/2024



Prep Time

4

Difficult

Medium

Servings

4 servings

Description

This chopped turkey salad with grapes is a cinch to make with precooked turkey and can be the star of your barbecue or picnic dinner

Ingredients

- - 2 cups cooked turkey
- cut into bite-sized chunks
- or more to taste - 1/2 cup mayonnaise - 1 tablespoon mayonnaise - 3 tablespoons Dijon mustard - 2 tablespoons red wine vinegar - 1 medium head Romaine lettuce
- cut into bite-sized pieces - 1 cup mixed salad greens - 3 stalks celery
- sliced - 1 small red onion
- finely sliced - 3/4 cup halved seedless red grapes - 6 tablespoons olive oil - 4 tablespoons red wine vinegar - 1 pinch white sugar - salt and ground black pepper to taste - 1/2 cup shelled salted peanuts
- or more to taste

Instructions

1. Mix cooked turkey
2. 1/3 cup plus 1 tablespoon mayonnaise
3. mustard
4. and red wine vinegar together in a bowl and set aside. Mix Romaine lettuce
5. salad greens
6. celery
7. red onion
8. grapes
9. olive oil
10. vinegar
11. sugar
12. salt
13. and pepper together in a large pretty serving bowl and toss to blend. Make a depression in the center of the lettuce mixture in the serving bowl. Mound the turkey mixture in the center and sprinkle with peanuts. Cook's Notes: You can use cooked chicken in place of turkey
14. if you prefer. Slivered almonds can be used instead of peanuts.