

Turkey Cranberry Salad Sandwiches

Ingredients

4 cups leftover cooked Food Club turkey, shredded or cubed
1/2 cup chopped cranberries
1/2 cup chopped pecans
2/3 cup mayonnaise or plain greek yogurt
1 teaspoon Dijon mustard
1 teaspoon chopped fresh rosemary or 1/2 teaspoon dried rosemary
1 teaspoon salt
1/2 teaspoon ground black pepper
Handful of Lettuce
Sliced bread

Directions

1. In a large bowl combine turkey, chopped pecans, cranberries, mayonnaise or plain greek yogurt, Dijon mustard, rosemary, salt and pepper.
2. Arrange lettuce on slices of bread and top with a generous scoop of turkey cranberry salad mixture. Add a slice of bread to the top and serve immediately.
3. Store any leftover turkey cranberry salad in the fridge for up to 1 week.



Serves 4