

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 tablespoons olive oil
- 2 tablespoons rice vinegar
- 2 tablespoons soy sauce
- 1 tablespoon fresh-squeezed lime or lemon juice
- 1 tablespoon agave or honey
- 1/2 tablespoon finely grated fresh ginger
- 1/2 teaspoon sesame oil
- Freshly ground black pepper, to taste
- Pinch of 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.
4. Pour over about 3/4 of the dressing and mix until salad is well coated with dressing. (Save extra for serving.)
5. Serve immediately. The salad will keep in the refrigerator for a few hours or overnight.

View the recipe video on YouTube here: <https://www.youtube.com/watch?v=aE0Lt7GBnck>