4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4

the Taste and Savor Life!
Food, Wine, and Travel with Chef Nancy



1 QUICK RECIPE:

Turkey Salad with Roasted Cashews

4 Cups Leftover Turkey, Chopped
1 Cup Celery, Chopped
1 Cup Roasted And Salted Cashews, Chopped
½ Cup Green Onions, Thinly Sliced (Green Parts Only)

Dressing
½ Cup Olive Oil Mayonnaise
½ Cup Plain Greek Yogurt
2 TB Fresh Lemon Juice
1 Tsp Garam Masala
½ Tsp Sea Salt, Or to taste

Step One In a large bowl, combine the chopped turkey, celery, cashews, and green onions.

Step Two In a separate small bowl, whisk together the mayonnaise, Greek yogurt, lemon juice, garam masala, and sea salt until smooth. Pour the dressing over the turkey mixture and gently stir until everything is well coated.

Step Three Refrigerate for at least 30 minutes to allow the flavors to come together. Taste and adjust the seasoning, adding more lemon juice, salt, or garam masala as desired.

2 KITCHEN SCOOP

Did you know you can replace half the mayo in a dressing with plain Greek yogurt? You'll still get all that creamy deliciousness, plus a little extra protein. I promise, no one will miss the extra mayo!

3 CLEVER

Garam Masala is a warm, aromatic spice blend commonly used in Indian cooking. The name means "warming spices." Recipes vary, but the blend often includes cinnamon, cardamom, cumin, coriander, cloves, and black pepper. It adds a lovely combination of earthy, sweet, and slightly peppery flavors. In this turkey salad, it gives the creamy dressing a subtle warmth and an unexpected twist!

4 CHEERS!

Gerd Anselman
Gewurztraminer Kabinett
Germany
About $20

Gewürztraminer is a fun and delicious match for this turkey salad! Its lovely aromas of lychee, rose petals, and spice, along with hints of sweetness, complement the warm garam masala and balance the tangy lemon and creamy dressing. Its refreshing acidity keeps everything lively, while its fruity character plays beautifully with the roasted cashews..