

MOURAD'S ROASTED TURKEY SALAD



DIRECTIONS

In a large bowl, toss the arugula and balsamic vinegar and arrange on a platter. Use the same bowl and whisk olive oil, lemon juice and dijon mustard until well incorporated. Add salt and pepper to taste. Toss all remaining ingredients and serve over arugula.

*Roasted chicken works equally well for this recipe

SHOPPING LIST

3 cups cooked turkey cubed*
(Thanksgiving leftovers?)

3 cups baby arugula

1 cup toasted walnuts

1 cup thinly sliced celery

1 cup chopped Italian parsley
or tarragon

1/2 cup thinly sliced red bell
pepper

2 tbsp fresh lemon juice

1 tbsp Dijon mustard

1 tbsp balsamic vinegar

1/2 cup capers