

Baked Turkey Salad

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This crisp-meets-creamy turkey salad is a fresh way to use up leftover Thanksgiving meat.

Ingredients:

2 tablespoons olive oil
1 cup thinly sliced celery
½ cup chopped onion
½ pound mushrooms, thinly sliced
½ pound cooked turkey breast, cubed
½ cup mayonnaise
½ cup sour cream
½ cup slivered almonds, toasted
1 tablespoon lemon juice
Salt and pepper, to taste
¼ cup breadcrumbs

Directions:

- 1) Preheat oven to 325°F. Lightly grease a casserole dish.
- 2) Heat oil in a large skillet over medium heat. Add celery and onion; cook until softened, about 4 minutes. Add mushrooms and cook until they release liquid, about 4 minutes, stirring occasionally.
- 3) Transfer to a large mixing bowl; add remaining ingredients except breadcrumbs and mix well. Transfer to prepared casserole dish; sprinkle with breadcrumbs. Bake 30 minutes, until bubbly.