

## Broccoli and Smoked Turkey Salad on Romaine

**Add a little green to your smoked turkey salad with broccoli and romaine lettuce.**

**Ingredients** 4 cups romaine, rinsed, dried and torn into bite-sized pieces 2 cups bite-sized broccoli florets 1 large, tart apple (such as Granny Smith), cored and chopped 1/2 cup diced red bell pepper 1/3 cup thinly sliced red onion 2 cups cooked, cubed or shredded smoked turkey Parsley sprigs for garnish

**Dressing** 1/2 cup sour cream 1/3 cup mayonnaise 1 T. Dijon mustard 2 T. balsamic vinegar 2 tsp. sugar

### Preparation

In a large bowl, whisk together dressing ingredients until thoroughly blended. Add broccoli, apple, red pepper, onion and turkey, and stir to coat. Arrange romaine lettuce pieces on four plates, top with broccoli-turkey salad, garnish with parsley sprigs and serve. Serves 4.

[Back to Salads & Appetizers](#)