



TURKEY AND AVOCADO SALAD

Healthy Twist on a Popular Dish

THANKSGIVING LEFTOVERS RECIPE

DIRECTIONS

INGREDIENTS

- 3 cups cooked turkey, chopped
- 2 medium avocados
- 3 Tbsp fresh squeezed lime juice, divided
- 1/4 cup green onion (scallions), chopped
- 1/2 cup fresh cilantro, finely chopped (optional)
- 1/2 cup celery, chopped
- black pepper, to taste

1. Cut up enough turkey to make 3 cups of chopped turkey (or shredded if preferred), set aside.
2. Slice avocados in half, remove the seed and scoop out insides into a large mixing bowl. Mash avocado until desired consistency. Add lime juice and black pepper.
3. Chop celery, thinly slice green onion, and finely chop cilantro.
4. Add celery, green onion, and cilantro to mixing bowl, stir until well combined.
5. Add turkey and mix well until evenly coated in avocado mixture.
6. Serve immediately or chill before serving.
7. Enjoy!