Turkey Salad with Orange Vinaigrette

Ingredients:
¼ cup orange juice
2 tablespoons vinegar, white wine
2 tablespoons onion (finely chopped)
¼ teaspoon salt
1 dash pepper
1 tablespoon oil
2 teaspoons Dijon mustard
4 cups salad greens (torn)
2 cups cooked turkey breast (cut into julienne strips)
1 can mandarin orange sections (11 ounces, drained)
½ cup celery (sliced)

Directions:
1. In a jar with tight-fitting lid, combine all vinaigrette ingredients; shake well. If you don't have a container with a tight-fitting lid, place ingredients in a small mixing bowl and mix together with a whisk.
2. In a large bowl, combine all salad ingredients; toss gently.
3. Serve with vinaigrette. If desired, garnish with fresh strawberries.

Notes:
You can substitute 1 ½ teaspoons dried chopped onion for the chopped fresh onion or as recommended on the dried onion container. Prepare the dressing at least 10 minutes before you need it to allow the dried onion to rehydrate from the fluids in the dressing.

Nutrition Information

Key Nutrients	Amount	% Daily Value
Protein	22g	
Carbohydrates	14g	5%
Dietary Fiber	3g	12%

Serving Cost: $1.19
Total Cost: $4.76
Makes: 4 servings

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