

# Curried Smoked Turkey Salad Wraps

Recipe By Chanie Apfelbaum



Cooking and Prep:  05  
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Serves:  4

Contains:    

Preference: Meat

Difficulty: Easy

Source: Family Table by  
Mishpacha Magazine

I'm a big fan of traditional curried chicken salad, so I upped the ante here by incorporating ready-made smoked turkey leg. The smokiness is a great counter to the sweetness in this dish. I especially love the low-carb variation!

## Ingredients (13)

### Curried Smoked Turkey Salad Wraps

- 1 smoked turkey drumstick, skinned, deboned, and chopped
- 1 cup iceberg lettuce, thinly sliced
- 2/3 cup Fuji apple (about 1/2 an apple), diced
- 1/4 cup celery, finely diced
- 3 tablespoons dried cranberries
- 2 tablespoons toasted slivered almonds
- 3 tablespoons **Gefen Mayonnaise**

- 1 teaspoon Dijon mustard
  - 1 teaspoon Gefen Honey
  - 1 teaspoon lemon juice
  - 1/4 teaspoon curry powder
  - Haddar Kosher Salt, to taste
  - 2 whole-wheat wraps
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## Start Cooking

### For the Wraps

1. In a medium-sized mixing bowl, combine the turkey, lettuce, apple, celery, dried cranberries, and almonds.
2. In a small bowl, whisk the mayonnaise, mustard, honey, lemon juice, curry powder, and salt. Pour the dressing over the salad ingredients and stir to combine.
3. Divide the salad between the two wraps and fold up to close.

#### Tip:

When using smoked turkey legs in cooked recipes, it's always best to add salt at the end of cooking, since the turkey leg will provide much of the salty flavor.

#### Variation:

Low-Carb Variation: Omit the sliced lettuce and serve the salad in lettuce cups instead of wraps.