



# Smoked Turkey and Apple Salad

## Ingredients

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### DRESSING:

- 5 tablespoons olive oil
- 2 tablespoons cider vinegar
- 1 tablespoon Dijon mustard
- 1/2 teaspoon lemon-pepper seasoning

### SALAD:

- 6 to 8 cups watercress or torn romaine
- 1 medium carrot, julienned
- 10 cherry tomatoes, halved
- 8 ounces sliced deli smoked turkey, cut into strips
- 4 medium apples, sliced
- 1/3 cup chopped walnuts, toasted



## Directions

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1. Whisk together the first four ingredients.
2. Place watercress on a platter; top with carrot, tomatoes, turkey, and apples.
3. Drizzle with dressing; top with walnuts. Serve immediately.