# **Harvest Turkey Salad**

KraftRecipes.com

## Servings: 8

1/2 cup mayonnaise
1 tablespoon fresh lemon juice
3 cups cooked turkey, chopped
1 apple, sliced
1/4 cup celery, diced
2 green onions, chopped
1/4 cup toasted pecans, chopped

### Preparation Time: 15 minutes Refrigerate: 30 minutes

In a large bowl, mix the mayonnaise and orange juice until blended.

Add the turkey, apple, celery, green onions and pecans. Mix lightly.

Refrigerate for at least 30 minutes before serving.

Per Serving (excluding unknown items): 200 Calories; 14g Fat (63.1% calories from fat); 16g Protein; 3g Carbohydrate; 1g Dietary Fiber; 45mg Cholesterol; 119mg Sodium. Exchanges: 2 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat.

Turkey

#### Bar Sarving Nutritianal Analysis

Calories (kcal):	200	Vitamin B6 (mg):	.3mg
% Calories from Fat:	63.1%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	6.3%	Thiamin B1 (mg):	trace
% Calories from Protein:	30.6%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	14g	Folacin (mcg):	9mcg
Saturated Fat (g):	2g	Niacin (mg): Caffeine (mg): Alcohol (kcal): % Pofuco:	3mg
Monounsaturated Fat (g):	-9 4g		Omg 0
Polyunsaturated Fat (g):	6g		0 0
Cholesterol (mg):	45mg		
Carbohydrate (g):	3g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	16g	Lean Meat:	2
Sodium (mg):	119mg	Vegetable:	0
Potassium (mg):	204mg	Fruit:	0

Calcium (mg):	21mg	Non-Fat Milk:	0
lron (mg):	1mg	Fat:	1
Zinc (mg):	2mg	Other Carbohydrates	: 0
Vitamin C (mg):	3mg		
Vitamin A (i.u.):	67IU		
Vitamin A (r.e.):	10 1/2RE		

# **Nutrition Facts**

Servings per Recipe: 8

#### Amount Per Serving

Calories 200	Calories from Fat: 126
	% Daily Values*
Total Fat 14g	22%
Saturated Fat 2g	12%
Cholesterol 45mg	15%
Sodium 119mg	5%
Total Carbohydrates 3g	1%
Dietary Fiber 1g	3%
Protein 16g	
Vitamin A	1%
Vitamin C	5%
Calcium	2%
Iron	6%

\* Percent Daily Values are based on a 2000 calorie diet.