

Turkey salad & warm clementine dressing

We found this wonderful recipe on the [Jamie Oliver website](#)

Feeds 4



Ingredients

2 banana shallots

olive oil

2 clementines

2 tablespoons red wine vinegar

150 g leftover free-range turkey

100 g [Smoked Pumpkin & Sunflower seeds](#)

50 g dried cranberries

1 teaspoon runny honey

2 red chicory

75 g watercress

75 g rocket

2 tablespoons low-fat natural yoghurt

1 pomegranate

For this recipe, you will need 250 g leftover free-range turkey, or use alongside or substitute for [Smoked Chicken](#), [Smoked Duck](#) & [Smoked Bacon](#).

Peel and finely dice the shallots, then add to a small frying pan with a splash of olive oil and cook over a medium-low heat for around 5 minutes, or until golden and sticky.

Finely grate in the zest from the clementines, then squeeze in the juice and cook for a further 5 minutes, or until reduced to a nice, syrupy consistency.

Pour in the vinegar and 4 tablespoons of olive oil, season to taste with [sea salt](#) and freshly ground black pepper, then reduce the heat to low and leave to simmer until needed.

Heat a lug of olive oil in a large non-stick frying pan over a medium-high heat. Shred and add the turkey and fry for around 5 minutes, or until crispy. Add the [seeds](#) to the pan with the cranberries and honey. Season and cook for a further couple of minutes, or until sticky and caramelised.



Meanwhile, trim the nice tops off the chicory, leaving them whole, then trim and finely slice the base. Place the chicory leaves onto a serving platter with the watercress and rocket. Drizzle over the warm clementine dressing, pile the sticky, caramelised turkey on top and spoon over the yoghurt.

Halve the pomegranate, then hold one half cut-side down in your hand and bash the back with a spoon so the seeds fall over the salad. Serve and enjoy!