

Brazilian turkey salad



20 minutes



10 persons



Ingrediënten

- 600 g Turkey Ham
- 500 g carrots
- 1 apple
- 100 g raisins
- 1/5 bunch of coriander
- 150 g red onion
- 200 g mayonnaise
- 150 g soured cream
- Juice of half a lemon
- Pepper & salt

Bereiding

Cut the Turkey Ham into slices and then into julienne pieces. Clean the carrots and grate them with a coarse grater.

Place the raisins in water for $\pm \frac{1}{2}$ hour.

Coarsely chop the coriander and cut the red onion into fine strips.

Mix the mayonnaise together with the soured cream and the juice of half a lemon, season with pepper and salt. Finely cut the apple into julienne pieces.

Drain the raisins and mix all the ingredients. Now add the vinaigrette and mix again.

Serve and garnish with the coriander.

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