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Macadamia Turkey Salad on Cucumber Slices

Prep Time: 25 mins

Rest Time: 2 h

Total Time: 25 mins

Ingredients

- 1/2 cup(s) turkey, cooked, finely chopped
- 1/2 small apple(s), chopped
- 2 tablespoon dressing, low-fat mayonnaise-based
- 1 tablespoon chutney
- 1 tablespoon chives
- 1/2 teaspoon ginger, fresh
- 1/4 cup(s) nuts, macadamia
- 24 slice(s) cucumber(s)

Preparation

1. In a small bowl, combine turkey, apple, mayonnaise dressing, chutney, chives or green onion, and ginger. Cover and chill for 2 hours. Just before serving, stir in half of the nuts.
2. To serve, spoon a scant tablespoon of the turkey mixture onto each cucumber slice. Sprinkle with remaining nuts.

