

## Harvest Turkey Salad – Comfort du Jour

Thanksgiving leftovers are a little bit like family—you can wait ‘til they arrive, and you sure are glad to see them go. For this fall harvest-themed salad, I’m making the most of turkey leftovers in a bright new way. It has a variety of interesting flavors *and* textures—shaved fennel for a little crunch, dried cranberries for a little chew, roasted bites of butternut squash for soft sweetness, thin slices of gala apple for a little snap and citrus-thyme vinaigrette for a whole lot of mouthwatering goodness in every bite.

### INGREDIENTS – MAKES ABOUT 4 SERVINGS

- 2 cups butternut squash cubes
- Extra virgin olive oil
- Kosher salt and black pepper
- 1 fat handful fresh washed kale leaves, rough chopped and thick stems removed
- 1 fat handful baby spinach leaves
- 4 romaine heart leaves, torn into bite-sized pieces
- 1 cup chopped leftover turkey (or deli chicken)
- 1/2 fresh gala apple, washed and thinly sliced
- 1/2 fennel bulb, trimmed and sliced thin
- 1/2 small red onion, sliced thin
- 1/4 cup dried cranberries
- 2 Tbsp. roasted, salted pumpkin seeds
- Challah or brioche croutons (instructions below)

### CITRUS-MAPLE VINAIGRETTE W/SUNFLOWER OIL AND THYME

- 2 Tbsp. orange muscat champagne vinegar\* (see notes)
- 1 Tbsp. maple syrup\*
- 1 tsp. Dijon mustard
- Salt and pepper
- 1 Tbsp. toasted sunflower oil
- 1 Tbsp. extra virgin olive oil
- 2 sprigs fresh thyme, leaves stripped

### \*NOTES

The orange muscat champagne vinegar is a product from Trader Joe’s. If you cannot find it, try substituting half apple cider vinegar and half freshly squeezed orange juice.

If you need to swap the maple syrup, I’d recommend half as much honey or a teaspoon of regular sugar.

### INSTRUCTIONS

1. Preheat the oven to 400° F. Line a rimmed cookie sheet with parchment paper or foil.
2. Toss squash cubes with a tablespoon of olive oil, and arrange the cubes on the cookie sheet. Season with salt and pepper. Roast for 35 minutes, or until fork tender and lightly caramelized. Cool completely.
3. In a large, deep bowl, drizzle a tablespoon olive oil over the chopped kale leaves. Using your hands, reach into the bowl and “scrunch” the kale throughout the bowl. As you massage the greens, they will soften up and wilt in volume. Give it a light sprinkling of kosher salt and pepper and then let it rest while you prep the other salad ingredients.
4. Make the dressing: combine vinegar, maple syrup, Dijon mustard, salt and pepper in a small bowl or glass measuring cup. Gradually stream in sunflower oil and olive oil, whisking constantly to emulsify the dressing ingredients. Alternatively, you could combine *all* dressing ingredients in a lidded jar and shake the daylights out of it. Whatever works for you.
5. Massage the kale once more, then add the spinach and torn romaine leaves to the bowl and toss to combine.
6. Drizzle about half of the citrus-thyme vinaigrette over the greens and toss again. Transfer the greens to a platter or individual serving plates.
7. Add the cubed turkey to the salad. Scatter the pieces of onion, apple and fennel evenly. Sprinkle with dried cranberries and roasted pumpkin seeds, and then drizzle the remaining dressing over the entire platter.
8. Serve with croutons, if desired.

### HOMEMADE CROUTONS

Cut up stale challah or brioche into large cubes or torn pieces. Drizzle with olive oil. Season with salt and pepper and arrange the bread pieces on a parchment-lined baking sheet. Bake at 300° F for about 30 minutes, tossing occasionally to ensure they dry uniformly. When they are crisp but still slightly soft, remove from the oven and cool completely. They will continue to crisp up as they cool.