

# Betty's Hot Turkey Salad



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In this video, Betty demonstrates how to make Hot Turkey Salad. The turkey salad is baked in a casserole, but you may spread it on bread or toast points, dip pita chips into it, or serve it in baked tart shells.

## Ingredients:

- 4 cups chopped, cooked turkey (white or dark meat or a combination)
- 1 cup chopped celery
- ¼ cup chopped onion
- 2 oz.-jar diced pimientos, drained
- 1 cup mayonnaise
- 1 can cream of chicken soup
- 1 cup sour cream
- ¾ cup crouton-style herb-seasoned dressing mix

In a large bowl, mix 4 cups chopped turkey, 1 cup chopped celery, ¼ cup chopped onion, a 2-oz. jar diced, drained pimientos, 1 cup mayonnaise, 1 can cream of chicken soup, and 1 cup sour cream. Pour into a 13-inch by 9-inch by 2-inch baking dish that has been sprayed with cooking oil spray. Bake at 375 degrees (F) for 15 minutes. Sprinkle with ¾ cup crouton-style herb-seasoned dressing mix and bake about 13 minutes longer, for a total of about 28 minutes baking. Serve immediately. This is a delicious recipe for leftover turkey, and it can be served in a variety of ways. It is also pretty healthy, particularly if you choose light mayonnaise, light sour cream, and heart-healthy chicken soup. Enjoy!!! --Betty ♥