

Creamy Turkey and Egg Pasta Salad

Ingredients

SALAD DRESSING

- 1-1/2 cups Miracle Whip Light salad dressing
- 1/4 cup lemon juice
- 1/4 cup sugar
- 1/4 – 1/2 teaspoon seasoned salt
- 1/4 teaspoon black pepper

PASTA SALAD

- 16 ounces bow-tie pasta
- 1/2 cup frozen peas, cooked
- 2 cups cooked turkey breast, cubed
- 1/4 cup chopped celery
- 1/4 cup chopped green pepper
- 1 bunch green onions, finely chopped
- 3-4 large hard-boiled eggs, peeled and thinly sliced

To make the salad dressing:

1. In a small mixing bowl, use an electric mixer to beat all ingredients together until sugar is dissolved and mixture is smooth.
2. Cover and refrigerate.

To make the pasta salad:

1. Cook pasta according to directions on the box. Rinse with cold water and place in a large mixing bowl.
2. Cook peas according to directions on the package. Rinse with cold water and add to drained pasta.
3. Stir in cubed turkey, chopped vegetables (celery, green peppers, green onions) and sliced eggs.
4. Pour salad dressing over pasta and stir until moistened.
5. Cover and chill in refrigerator for up to two hours prior to serving.

Calories 260 per serving; Total Fat 10g; Saturated Fat 1.5g; Trans Fat 0g; Cholesterol 110mg; Sodium 360mg; Total Carbohydrate 24g; Dietary Fiber 1g; Sugars 7g; Protein 14g

Recipe courtesy of Lara Durben, Buffalo MN



For more delicious recipes, visit Minnesotaturkey.com and MNChicken.org

Chicken & Egg Association of Minnesota
Minnesota Turkey Research & Promotion Council



/ MinnesotaTurkey
/ MinnesotaChicken



@MinnesotaTurkey
@MNChicken



/ MinnesotaTurkey
/ MNChicken

Servings:
10 (1 cup/each)

© CEAM
and MTRPC 2017

Creamy Turkey and Egg Pasta Salad



Today's
TURKEY
Serve up something unexpected
serveturkey.org