



# Low Carb Turkey Salad

Serves 5

**For the salad:**

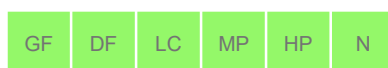
- 1lb. (450g) cooked turkey breast, sliced
- 1 cup (70g) white cabbage, shredded
- 1 cup (70g) red cabbage, shredded
- 1 red bell pepper, finely sliced
- 1 large carrot, grated
- 6 radishes, finely sliced
- 1 cup (100g) bean sprouts
- 3 green onions, finely sliced
- 4 tbsp. coriander, chopped
- 3 tbsp. toasted sesame seeds
- 1/3 cup (30g) almonds, chopped

**For the dressing:**

- 1/4 cup (60ml) tahini
- 1/4 cup (60ml) water
- 1/4 cup (60ml) lemon juice
- 1 garlic clove, minced
- 1 tbsp. honey

## What you need to do

1. Prep all the vegetables, wash and peel where necessary. Place the shredded cabbage, turkey breast, peppers, radishes, sliced onions, grated carrot, coriander and almonds in a large bowl. Mix well to combine.
2. Make the salad dressing by blending all the dressing ingredients together until creamy.
3. Pour the salad dressing over the salad and toss to cover. Serve straight away or store in the fridge until required.



Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
25 mins	0 mins	348	18	15	32

\*Nutrition per serving

