

Blackberry Rice Turkey Salad

INGREDIENTS:

- 1 package (6 oz) Driscoll's Blackberries
- 3 cups whole grain brown and wild rice, cooked
- 1 ½ cups cubed cooked turkey
- 1 cup thinly sliced celery
- ¾ cup thinly sliced radishes
- ⅓ cup glazed walnuts, coarsely chopped

Vinaigrette:

- ⅓ cup olive oil
- 1 teaspoon coarse ground Dijon mustard
- 2 tablespoons fresh lemon juice
- 1 teaspoon fresh thyme leaves
- ½ teaspoon salt
- ¼ teaspoon ground black pepper

PREPARATION:

Vinaigrette:

Whisk oil, Dijon mustard, lemon juice, thyme leaves, salt and pepper in a bowl until blended. Refrigerate any leftovers.

Rice Salad:

Mix blackberries, rice, turkey, celery, radishes and walnuts in a medium bowl. Stir in just enough vinaigrette to moisten salad. Serve or refrigerate until serving.

<http://www.driscolls.com/recipes/view/4521/Blackberry-Rice-Turkey-Salad>

NOTES FROM THE COOK:

Entree