

Rockmelon & turkey salad



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Preparation 20 mins | Serves 4

This is a great salad to use leftover Christmas turkey.

- 75g baby salad leaves
- ½ medium rockmelon, peeled and thinly sliced
- 500g roasted turkey breast, thinly sliced
- 100g soft goat's curd or Persian feta
- Micro-herbs*, to serve (optional)
- Grilled sourdough bread, to serve

Cranberry dressing

- 1 tbs cranberry sauce
- 1 tbs caramelised balsamic vinegar
- 1 tsp lemon or lime juice
- ½ cup grape seed or olive oil

**Micro-herbs are tiny baby herbs sold by the punnet in greengrocers. Simply snip the herbs with scissors.*

STEP 1 Arrange salad leaves, rockmelon and turkey on a serving platter. Dollop with goat's curd or Persian feta. Season with salt and pepper.

STEP 2 To make dressing, combine all ingredients in a screw-top jar. Shake until well combined. Drizzle dressing over salad and sprinkle with micro-herbs if using. Serve with grilled sourdough bread.

Good for you... **ROCKMELON**

A source of beta carotene, which the body converts to vitamin A. This vitamin is needed for normal vision. A good source of vitamin C which contributes to the normal functioning of the body's immune system. Provides potassium which may help balance the effects of sodium from salt.

