

JAMIE'S TURKEY SALAD & WARM CLEMENTINE DRESSING

Smoked Seeds Salad Recipe with Turkey and a warm clementine dressing inspired by Jamie Oliver

We found this wonderful recipe on the [Jamie Oliver website](#)

Serves 4

Ingredients

100g [Smoked Pumpkin & Sunflower Seeds](#)

250g leftover free-range turkey

75g watercress

75g rocket

50g dried cranberries

1 pomegranate

2 banana shallots

2 clementines, zested and juiced

2 tablespoons red wine vinegar

2 red chicory

2 tbsp low-fat natural yoghurt

1 tsp [Welsh Honey](#)

[Halen Môn Sea Salt](#) and freshly ground black pepper



The free-range turkey in this recipe can be used alongside or substituted for [Smoked Chicken](#), [Smoked Duck](#) & [Smoked Bacon](#).

Peel and finely dice the shallots, then add to a small frying pan with a splash of [Fino Olive Oil](#) and cook over a medium-low heat until golden and sticky.

Finely grate in the zest from the clementines, then squeeze in the juice and cook for a further 5 minutes, or until reduced to a syrupy consistency.



Pour in the vinegar and 4 tablespoons of [Fino Olive Oil](#), season to taste with [Halen Môn Sea Salt](#) and freshly ground black pepper, then reduce the heat to low and leave to simmer until needed.

Heat a splash of [Fino Olive Oil](#) in a large frying pan over a medium-high heat. Shred and add the turkey and fry for around 5 minutes, or until crispy. Add the [Smoked Seeds](#) to the pan with the cranberries and [Welsh Honey](#). Season and cook for a further couple of minutes, or until sticky and caramelised.

Meanwhile, trim the nice tops off the chicory, leaving them whole, then trim and finely slice the base. Place the chicory leaves onto a serving platter with the watercress and rocket. Drizzle over the warm clementine dressing, pile the sticky, caramelised turkey on top and spoon over the yoghurt.

Halve the pomegranate, then hold one half cut-side down in your hand and bash the back with a spoon so the seeds fall over the salad.

Serve and enjoy!