



Southern Smoked Turkey Waldorf

- ½ cup celery, diced
 - ½ cup plain Greek yogurt
 - 1 tablespoon lemon juice
 - ¼ teaspoon garlic, minced
 - 1 teaspoon jalapeño, finely chopped (optional)
 - ½ teaspoon salt
 - ¼ teaspoon ground black pepper
 - 3 cups DaBecca Diced Smoked Turkey Breast
 - 1 cup peaches, peeled and diced
 - 4 cups butter lettuce, torn into bite-size pieces
 - ½ cup pecans, coarsely chopped and toasted
1. In a medium bowl, whisk together the mayonnaise, lemon juice, garlic, jalapeño (!), salt, and pepper.
 2. Add the smoked turkey, peaches, and celery. Stir until combined. Refrigerate for at least 3 hours or overnight.
 3. Serve over butter lettuce and garnish with pecans.