

Smoky Swiss 'n Turkey Potato Crunch Salad

Servings: 6

Ingredients:

1/3 cup butter
2 cups instant mashed potato flakes
1/2 teaspoon chili powder
1/2 teaspoon salt
1 6-ounce jar marinated artichoke hearts, drained, liquid reserved
1 cup celery, chopped
1/2 cup red bell pepper, chopped
3/4 cup low-fat Italian dressing
2 cups turkey, cut into 1/2 inch cubes
8 ounces Wisconsin Smoked Swiss cheese, cut into 1/2 inch cubes
6 cups torn mixed salad greens
1/2 cup (1 oz.) Wisconsin Romano or Parmesan cheese, grated



Cooking Directions:

Heat butter in a 10-inch skillet over medium heat until melted. Stir in potato flakes, chili powder and salt. Cook, stirring constantly, until potatoes are dark brown, about 6 to 8 minutes; set aside.

Chop artichoke hearts and place in a 2-quart saucepan. Stir in artichoke liquid, celery, red bell pepper and dressing; heat until hot. In large glass bowl combine turkey, Swiss cheese, salad greens and artichoke mixture. Sprinkle with browned potatoes and Romano or Parmesan cheese.

Serve immediately, while salad is slightly warm.

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