



WHATSheATE



Hot Turkey Salad with Sage Biscuits

 Gluten Free

READY IN



45 min.

SERVINGS



4

CALORIES



168 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 1 cup celery stalks sliced
- ☐ 0.3 cup spring onion sliced
- ☐ 0.8 cup milk
- ☐ 0.5 teaspoon sage dried
- ☐ 0.3 cup salad dressing
- ☐ 1 ounce cheddar cheese shredded
- ☐ 2 cups turkey cooked
- ☐ 2 tablespoons frangelico

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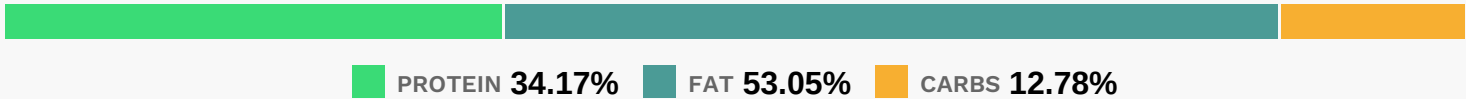
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven

Directions

- ☐ Heat oven to 425F.
- ☐ Mix mayonnaise and 2 tablespoons Bisquick mix in medium bowl until well blended. Stir in turkey, cheese, celery and onions, set aside.
- ☐ Mix 2 1/4 cups Bisquick mix, the milk and sage just until soft dough forms.
- ☐ Place on surface generously sprinkled with Bisquick mix; gently roll in Bisquick mix to coat. Knead gently 10 times.
- ☐ Roll 1/2 inch thick.
- ☐ Cut with 1 1/2-inch round cutter dipped in Bisquick mix.
- ☐ Place close together around edges of ungreased square pan, 9x9x2 inches.
- ☐ Spoon turkey mixture into mound in center of biscuits.
- ☐ Bake uncovered 18 to 20 minutes or until biscuits are golden brown and salad is hot.

Nutrition Facts



Properties

Glycemic Index:32.25, Glycemic Load:1.06, Inflammation Score:-4, Nutrition Score:10.926956591399%

Flavonoids

Apigenin: 0.72mg, Apigenin: 0.72mg, Apigenin: 0.72mg, Apigenin: 0.72mg Luteolin: 0.27mg, Luteolin: 0.27mg, Luteolin: 0.27mg, Luteolin: 0.27mg Kaempferol: 0.14mg, Kaempferol: 0.14mg, Kaempferol: 0.14mg, Kaempferol:

0.14mg Quercetin: 0.77mg, Quercetin: 0.77mg, Quercetin: 0.77mg, Quercetin: 0.77mg

Nutrients (% of daily need)

Calories: 167.59kcal (8.38%), Fat: 9.84g (15.14%), Saturated Fat: 3.39g (21.19%), Carbohydrates: 5.34g (1.78%), Net Carbohydrates: 4.75g (1.73%), Sugar: 4.32g (4.8%), Cholesterol: 48.36mg (16.12%), Sodium: 286.46mg (12.45%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 14.27g (28.53%), Copper: 0.82mg (40.79%), Vitamin K: 28.87µg (27.49%), Vitamin B3: 3.98mg (19.89%), Selenium: 13.89µg (19.85%), Vitamin B6: 0.36mg (18.12%), Phosphorus: 180.29mg (18.03%), Vitamin B12: 0.93µg (15.48%), Calcium: 130mg (13%), Vitamin B2: 0.21mg (12.12%), Zinc: 1.4mg (9.36%), Potassium: 281.71mg (8.05%), Vitamin A: 353.94IU (7.08%), Vitamin B5: 0.67mg (6.7%), Magnesium: 25.02mg (6.25%), Vitamin D: 0.69µg (4.63%), Folate: 18.06µg (4.51%), Vitamin B1: 0.06mg (4.26%), Manganese: 0.07mg (3.7%), Vitamin E: 0.55mg (3.63%), Iron: 0.65mg (3.6%), Vitamin C: 2.02mg (2.44%), Fiber: 0.58g (2.34%)