



Pacific Rim Pasta

1½	pound	Rotini Pasta, dry
1	pound	Turkey Breast, hand torn
2	cup	Celery, chopped finely
4	cup	Red Grapes, halved, reserve 1 cup for garnish
1	bunch	Green Onions, chopped

Dressing:

1	cup	Light Mayonnaise
1	cup	Apricot Preserves
½	cup	Lime Juice
½	teaspoon	Kosher Salt
1	tablespoon	Fresh Ginger Root, grated

In a large pot of boiling salted water (1 T. salt to 1 gallon water to 1 pound of pasta), cook Pasta until al dente. Drain and cool.

In a large mixing bowl, toss the pasta, turkey, celery, red grapes, and green onions.

Dressing: In a small mixing bowl, whisk together the mayonnaise, apricot preserves, lime juice, salt and fresh ginger. Chill.

When ready to serve, pour the dressing over the salad and toss gently to combine all the ingredients. Place on a platter or serving bowl and garnish with reserved red grapes.

Serves 6-8