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