**Curried Turkey Salad Sandwich (Serves 6)**

* 4 cups roasted turkey (or chicken) meat, cubed
* 3 ribs of celery, diced
* 1/3 cup dried cranberries
* 1/3 cup mayo
* 2 tbsp curry powder
* ½ cup frozen mango
* juice of 1 lime
* zest of 1 lime
* ½ cup of toasted cashews, chopped
* salt and pepper to taste
* bibb lettuce
* 6 croissants

1. Place cashews in a dry pan and toast until fragrant. Set aside to let cool, then chop into bite sized pieces.
2. To a large mixing bowl, add turkey, celery, cranberries, and chopped cashews.
3. In a blender, puree frozen mango, mayo, curry powder, lime juice, lime zest, salt, and pepper into a creamy dressing.
4. Pour half of the dressing over the turkey mixture and stir to combine. Add additional dressing in small amounts until dressed to your liking.
5. Split croissants in half and pile on the turkey salad with bibb lettuce.