

## **Salad- Ham Brunch Salad**

½ cup uncooked macaroni

1 cup diced ham

½ cup chopped celery

1 can (8oz) sliced or diagonally cut green beans, drained

1 can (8oz) pineapple chunks, drained

### **Dressing**

¼ cup sour cream

¼ cup mayonnaise or salad dressing

¼ teaspoon ground allspice

1 tablespoon lemon juice

¼ cup toasted slivered almonds for garnish, optional

Lettuce leaves

Tips: Cooked turkey or chicken may be substituted for ham, if desired. This salad can be refrigerated for several hours before serving or served immediately.

1. Drop macaroni into boiling water to cover. Boil for 8 minutes or until tender. Drain and rinse under cold water.
2. Meanwhile, combine ham, celery, green beans and pineapple. Set aside.
3. Blend sour cream, mayonnaise, allspice and lemon juice.
4. Mix drained macaroni into ham mixture. Fold in the dressing and transfer to lettuce lined bowl for serving. Sprinkle top with toasted almonds.

