

Strawberry Salad

You'll combine sweet and sour, soft and crunchy, to make this salad taste as good as it looks!

Easy

Serves: 6-8

Preparation: 45 minutes

¼ cup sliced almonds

1 Tbsp. + 1 tsp. sugar

1/3 head of lettuce, torn into bite size pieces

1/3 bunch of romaine lettuce, torn into bite size pieces

2 medium stalks celery, chopped

2 green onions, thinly sliced

1 – 11 oz. can mandarin oranges

2-1/2 cups fresh strawberries, sliced

In a small skillet, over medium heat, cook almonds and sugar. Stir constantly, until the sugar is melted and the almonds are coated. Cool on waxed paper and break apart.

Sweet and Sour Dressing

¼ cup vegetable oil

2 Tbsp. sugar

Dash pepper

½ tsp. salt

2 Tbsp. white wine vinegar

Dash red pepper sauce

Whisk all ingredients in a small bowl.

Place lettuce in a large bowl with the celery, onions, mandarin oranges and strawberries. Toss with dressing and sprinkle with almonds.