

Mandarin-Cashew Tossed Salad

with Honey Lime Dressing

Sheri Shaffer

Serves: 10



Ready in 30 minutes or less. Mandarin oranges and chopped red onion add a touch of color to mixed greens and sweet roasted cashews in this refreshing salad. You're sure to be handing out the recipe once friends and family get a taste of the tangy honey dressing. --Sheri Shaffer, Northfield, Ohio.

Ingredients

SALAD:

5 cups red leaf lettuce, torn
5 cups iceberg lettuce, torn
3 cups Boston lettuce, torn
2 cans mandarin oranges, 11 ounces
each well drained
 $\frac{3}{4}$ cup chopped green bell pepper
1 each celery rib, thinly sliced
 $\frac{1}{4}$ cup chopped red onion

HONEY LIME DRESSING:

$\frac{1}{4}$ cup olive oil
 $\frac{1}{4}$ cup honey
 $\frac{1}{2}$ teaspoon ground mustard
 $\frac{1}{2}$ teaspoon grated lime rind
 $\frac{1}{4}$ teaspoon paprika
 $\frac{1}{8}$ teaspoon salt
dash white pepper
1 cup honey roasted cashews

Cooking Method

In a large salad bowl, combine the lettuces, oranges, green pepper, celery and onion.

1. In a small bowl, combine oil, honey, mustard, lime peel, paprika, salt and pepper; mix well.
2. Drizzle over salad.
3. Add cashews; toss to coat.

Serve immediately.