



## Asian Accent Salad

- 3 tablespoons canola or peanut oil
- 1 tablespoon Asian sesame oil
- 1 tablespoon rice vinegar
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 6 cups curly endive, torn into bite-size pieces
- 6 cups baby spinach
- 2 cups radicchio, torn into bite-size pieces
- 1 cup cilantro leaves
- 1 cup cooked udon (Japanese noodles) or linguine
- 1/2 cup shimeji (oyster) mushrooms, sliced
- 1/4 cup Almond Accents® Original Oven Roasted Toasted Sliced Almonds



In large bowl, whisk together oils, vinegar, salt and pepper. Add endive, spinach, radicchio, cilantro, udon and mushrooms. Toss gently until evenly coated with dressing. Divide salad among 4 bowls. Sprinkle with Almond Accents.

Serves 4

Preparation Time : 10 minutes

For more great recipe ideas, visit [www.almondaccents.com](http://www.almondaccents.com).