



Fruit Salad With Burst of Citrus Vinaigrette

- Salad:
- 4 cups combination of fruits in season such as peaches, nectarines, pineapple, kiwi, cantaloupe, pears, honeydew, plums, etc. cut into 1/2-inch pieces
- 3 cups berries in season such as blueberries, raspberries, blackberries, strawberries, etc.
- 1 pkg Almond Accents® Butter Toffee sliced almonds, divided
- 18 leaves of Boston or butter lettuce, washed and pat dry
- Burst of Citrus Vinaigrette Dressing
- Fresh mint leaves



Preparation Time : 10 minutes

- Burst of Citrus Vinaigrette:
- 2/3 cup freshly squeezed orange juice
- 2 Tbsp. champagne vinegar
- 2 tsp. honey
- 1 tsp. lemon zest
- 1 tsp. freshly squeezed lime juice
- 1/2 tsp. salt
- 1/2 tsp. vanilla extract
- 1/8 tsp. cinnamon
- 1/3 cup extra light olive oil
- 6 mint leaves, finely chopped

Salad Instructions:

In a large bowl, combine cut fruit and 3/4 cup Almond Accents. Very gently fold in berries. For each salad, arrange 3 lettuce leaves in center of plate; top with a heaping cup of fruit mixture. Drizzle 2 tablespoons of dressing over fruit. Garnish with remaining Almond Accents and fresh mint leaves.

Burst of Citrus Vinaigrette Instructions:

In a small bowl, combine all ingredients except olive oil and mint. Slowly whisk in olive oil; stir in mint leaves and refrigerate until ready to use.

Makes 6 servings.

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