



Mandarin Bacon Salad

- Dressing:
 - 1/4 cup vegetable oil
 - 2 Tbsp. sugar
 - 2 Tbsp. vinegar
 - 1/2 tsp. salt
 - 1/8 tsp. Tabasco sauce
 - 1 tsp. dried basil, crumbled
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- Salad:
 - 1/2 head Iceberg lettuce, chopped into bite-size pieces
 - 1/4 head Romaine lettuce, chopped into bite-size pieces
 - 6 slices bacon, cooked crisp and crumbled
 - 2 scallions with tops, thinly sliced
 - 1 small zucchini, thinly sliced
 - 1 11 oz. can Mandarin oranges, drained
 - 1/4 cup Almond Accents® Honey Roasted sliced almonds



Preparation Time : 20
minutes

Combine all dressing ingredients and set aside for 1 hour to allow flavors to blend. In large salad bowl, toss together lettuce, bacon, scallions and zucchini. Just before serving, toss in Mandarin oranges and dressing. As a finishing touch, sprinkle generously with Almond Accents.

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