



Tri-Color Layered Salad

- 1 large head Boston lettuce, separated into leaves
- 3/4 cup Almond Accents® Original Oven Roasted Flavored Sliced Almonds
- 6 Tbsp. shredded Parmesan cheese
- 6 Tbsp. low-fat balsamic vinaigrette
- 1 medium head radicchio, separated into leaves
- 1 (6-oz) bag baby spinach
- 1 (3.5-oz.) package enoki mushrooms, trimmed



On each of 6 salad plates, layer 2 to 3 Boston lettuce leaves, 2 tablespoons Almond Accents, 1 teaspoon cheese and 1 teaspoon vinaigrette. Repeat layering with radicchio leaves instead of Boston lettuce; finally with 1/2-cup baby spinach. Garnish with enoki mushrooms.

Makes 6 servings

Nutrition Information Per Serving: 141 calories; 9 g fat; 4 mg cholesterol; 463 mg sodium; 12 g carbohydrate; 3 g fiber; 6 g protein

Preparation Time : 15 minutes

For more great recipe ideas, visit www.almondaccents.com.