



Tropical Breeze Salad

- Dressing:
 - 3/4 cup fat-free mayonnaise
 - 1/4 cup orange juice
 - 1 Tbsp. grated fresh ginger
 - 1 1/2 tsp. grated orange zest
 - Juice of 1 lime
 - 1/4 tsp. salt
- Salad:
 - 3 cups cubed papaya or mango
 - 2 cups diced cooked chicken breast
 - 1 cup seedless red grapes
 - 1/2 cup thinly sliced red onion
 - 1/2 cup thinly sliced celery
 - 1 cup Almond Accents® Oven Roasted No Salt Toasted Sliced Almonds
 - 4 cups torn romaine, Boston or red leaf lettuce



Preparation Time : 15 minutes

Whisk together dressing ingredients. In large mixing bowl, combine papaya, chicken, grapes, onion, celery and 1/2 cup Almond Accents; fold in dressing. Line 6 salad plates with lettuce; mound salad on top and garnish with remaining Almond Accents.

Makes 6 servings

Nutrition Information Per Serving: 297 calories; 12 g fat; 58 mg cholesterol; 398 mg sodium; 20 g carbohydrate; 5 g fiber; 26 g protein

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