



Tuscan Green Salad with Fresh Mozzarella

- 4 cups arugula
- 4 cups radicchio, torn into bite-size pieces
- 2 cups butter lettuce
- 1 red onion, thinly sliced
- 1 cup small fresh mozzarella balls, halved
- ¼ cup balsamic vinegar
- ½ cup olive oil
- Salt and black pepper, freshly ground
- ¼ cup Almond Accents Oven Roasted sliced almonds

Combine lettuces, onion and mozzarella in a large bowl. Add vinegar, olive oil, salt and pepper and gently toss. Divide salad among 4 plates. Sprinkle with Almond Accents.

Makes 4 servings



Preparation Time : 10
minutes

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