



Vibrant Veggie Salad

- 6 cups baby romaine lettuce leaves
- 6 cups butter lettuce leaves
- 8 asparagus spears, steamed and cut in half lengthwise
- 1 cup red and yellow cherry tomatoes, cut in half
- 4 1/4-inch slices red onion, separated into rings
- 8 baby carrots, peeled and quartered lengthwise
- 1/4 cup olive oil
- 1 Tbsp. balsamic vinegar
- 1/4 tsp. salt
- 1/4 tsp. freshly ground black pepper
- 1/4 cup Almond Accents® Original Oven Roasted Sliced Almonds



Preparation Time : 15 minutes

Arrange lettuce on 4 plates. Scatter asparagus, tomatoes, onion and carrots on top. In small bowl, whisk together oil and vinegar; season with salt and pepper. Drizzle over salads; sprinkle with Almond Accents.

Serves 4

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