

# Mandarin Salad

*Nancy Wrigglesworth's Collection*



*A perfect salad for any occasion...*

**Servings: 6**

## *Caramelized Almonds*

*1/4 c sliced almonds*

*1 tbsp plus 1 tsp sugar*

## *Salad*

*leaf lettuce, torn*

*2 med stalks celery, chopped*

*2 green onions, thinly sliced*

*1 11-oz. can mandarin orange, drained*

## *Sweet-Sour Dressing*

**Preparation Time: 5 minutes**

**Start to Finish Time: 20 minutes**

Cook almonds and sugar in large skillet (nuts should be in single layer) over low heat, stirring constantly until sugar is melted and almonds are coated. Cool and break apart. Store at room temperature.

Toss salad ingredients together.

Just before serving, pour dressing over salad and toss lightly.

Top with caramelized almonds.

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*Per Serving (excluding unknown items): 185 Calories; 3g Fat (15.2% calories from fat); 2g Protein; 39g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 1/2 Fat; 2 Other Carbohydrates.*