

Mandarin Spinach Salad with Sugared Almonds



- 1 head of green leaf lettuce
- 1 head of red leaf lettuce
(or use any other greens you like, such as spinach)
- 1 large can of mandarin oranges, drained
- 1 red onion, thinly sliced (I don't usually add this)
- 1 bag of dried cranberries
- Sugared Almonds (see below)
- Dressing (see below)

Combine lettuce, oranges, onion, and cranberries in a large bowl. Toss with dressing and sprinkle with almonds. Serve immediately.

Sugared Almonds

- 1 cup sliced almonds
- 1 tablespoon butter
- 1-2 tablespoons sugar, depending on how sweet you like your nuts)

Melt butter in a skillet over medium heat. Add almonds, and toast, stirring frequently, until almonds are light brown, about 5 minutes. Toss with sugar, and spread almonds on a plate to cool.

Dressing

- 1/4 cup oil (olive, canola, etc)
- 2 tablespoons red wine vinegar
- 1/2 teaspoon salt
- dash pepper
- 1 teaspoon dry parsley
- 2 tablespoons sugar
- dash of Tabasco

Combine ingredients in a jar with a tight-fitting lid and shake until combined.

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