

CURRIED FRUIT AND NUT SALAD

(10 to 12 servings)

Ingredients:

½ C slivered almonds
1 head Romaine lettuce, torn into pieces (10 cups)
1 C spinach, rinsed, stemmed and torn into pieces
1 11-ounce can mandarin oranges, chilled and drained
1 C seedless grapes, halved
1 avocado, peeled, pitted and diced

Directions:

Toast almonds under broiler until golden, watching carefully. In salad bowl, combine lettuce, spinach, mandarin oranges, grapes, avocado and almonds. Prepare Curry Vinaigrette Dressing. Pour dressing over salad and toss gently.

Curry Vinaigrette Dressing

½ C vegetable oil
½ C white vinegar
1 clove garlic, minced
2 Tablespoons packed light brown sugar
2 Tablespoons minced fresh chives
1 Tablespoon curry powder
1 tsp. soy sauce

Directions:

Combine all ingredients in lidded jar. Shake well. Drizzle over salad.