

Walnut Mandarin Salad



Trisha's Dishes

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This is the perfect salad to server for lunch or dinner. The brilliant colors will dress up any table. The variety of textures and flavors will please young and old.

Note: Mix salad just prior to serving. You do not want the flavors to blend together.

Servings: 4

Prep Time: 10 minutes

Chill: ingredients separately for 1 hour prior to serving

Salad

Ingredients:

- 4 cups spinach
- 1 can (11 ounces) mandarin oranges
- 1 cup sliced mushrooms
- ¾ cup chopped walnuts
- ½ cup thinly sliced red onion pieces

Dressing

Ingredients:

- ¼ cup olive oil
- ¼ cup rice vinegar
- 2 tablespoons orange juice
- 2 tablespoons honey

Instructions:

1. Remove stems from spinach, refrigerate.
2. Drain mandarin oranges, refrigerate.
3. Have remaining ingredients chilled and ready to toss.

Instructions:

Mix and refrigerate dressing until ready to toss salad.

To Serve:

- ◇ Toss chilled salad ingredients with refrigerated dressing.

Tips: Consider adding cooked bacon pieces or packaged **real** bacon bites.