

SPINACH & MANDARIN ORANGE SALAD

Serve with:

- Cranberry Orange Bread

- 1 cup red leaf lettuce
- 1 cup spinach
- 8 oz. can of mandarin oranges, drained
- 2 Tbsp. slivered & toasted almonds
- 2 Tbsp. sesame seeds
- 4 slices Cranberry Orange Bread, toasted and cubed

Dressing:

- 1 Tbsp. poppy seeds
- 1/2 cup olive oil
- 1/4 cup cider vinegar
- 1/2 cup water
- 1/4 tsp. Worcestershire sauce
- 1/4 tsp. paprika
- 1 tsp. apple juice
- 1/2 tsp. minced onion

Directions:

Mix all dressing ingredients and chill for 1 hour. Toast bread and almonds in oven. Mix together lettuce, spinach, oranges and sesame seeds. Pour 1 cup of dressing over the salad and toss. Top with almonds and toasted bread. Serve immediately. Makes 4 servings.



MINNETONKA

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Minnetonka Bread Store
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