



Strawberry and Mandarin Salad

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

This is a fresh summertime strawberry mandarin orange salad that is inexpensive and easy to make. This salad can be made up the day before and is always a crowdpleaser.

Ingredients

- ½ cup sliced almonds - 3 tablespoons white sugar - ½ cup vegetable oil - 3 tablespoons apple cider vinegar - hot sauce - 2 ½ tablespoons white sugar - 1 teaspoon salt - 1 dash ground black pepper - 1 (12 ounce) bag spring mix lettuce - 1 (11 ounce) can mandarin oranges
- drained - 1 cup sliced fresh strawberries - 1 cup chopped celery - ½ cup chopped red onion - 2 teaspoons chopped fresh parsley

Instructions

1. Heat a heavy-bottomed pan over medium heat. Stir almonds and 3 tablespoons sugar together in the skillet; cook until the sugar has melted and coats the almonds; 15 to 20 minutes. Set aside. Whisk vegetable oil
2. vinegar
3. hot sauce
4. 2 1/2 tablespoons sugar
5. salt
6. and pepper together in a bowl. Toss spring mix
7. oranges
8. strawberries
9. celery
10. onion
11. and parsley together in a large mixing bowl; drizzle the vegetable oil mixture over the lettuce mixture and stir gently to coat. Sprinkle toasted almonds over the salad to serve.