

Orange Cranberry Salad



Ingredients:

- 12 oz. fresh orange segments
- 6 oz. frozen cranberry halves
- 12 oz. arugula or endive (a bitter green), torn or broken into bite size pieces
- 3 oz. fresh fennel, shaved
- 1 oz. fresh ginger, minced finely (or to taste)
- 1 oz. fresh dill (or to taste)
- 3 oz. Asoyia **ULTRA** LOW LIN SOYBEAN OIL
- 6 oz. white wine vinegar
- 2 oz. cranberry jelly
- Salt & Pepper to taste
- Toasted Honey Walnuts or Pecan Pieces
- Whole Boston Lettuce or Red Tipped Lettuce Leaves for serving bed

Print, trim, and fold on dotted line.

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1. In a large glass bowl, combine the orange segments, cranberries, fennel, ginger and arugula and dill. Toss and keep refrigerated until ready to serve.
2. Blend Asoyia and Vinegar with cranberry jelly, salt & pepper in a blender; keep chilled until ready to use; it won't cloud or set up! Shake well when ready to use!
3. When ready to serve, place a portion of the salad, about 1-1.5 cups, - on a Whole Boston Lettuce Leaf cup and drizzle Asoyia - vinegar blend over the salad serving and lightly toss.
4. Sprinkle the salad with the nut pieces or if you want to offer a harder lunch meal, serve topped with torn turkey and a crisp roll on the side.

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