



RECIPES

Luscious, fresh raspberries add a sweet surprise to this light lettuce salad. When paired with frosted walnuts and light vinaigrette, the result is delectable!

RASPBERRY WALNUT SALAD

Dressing:

- 2 tablespoons white wine vinegar
- 1 1/2 teaspoons fresh lemon juice
- 1 clove garlic, minced
- 1 1/2 teaspoons granulated sugar
- 1/2 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1/3 cup vegetable oil

Salad:

- 1 package (10 ounces) mixed salad greens
- 1 small cucumber, thinly sliced
- 1/2 cup Fisher Chef's Naturals Frosted Walnuts
- 1 package (6 ounces) fresh raspberries

For dressing: In small bowl whisk vinegar, lemon juice, garlic, sugar, salt and pepper. Slowly add oil, whisking until well blended. Cover and refrigerate 4 hours or overnight to blend flavors.

For salad: In serving bowl combine mixed greens, cucumber slices and frosted walnuts. Whisk dressing; drizzle over top. Toss salad to coat. Scatter raspberries over top. Serve immediately.

Yield: 4 servings

Nutrition information per serving (about 1 1/2 cups): 300 Calories, 27 g Total Fat, 2 g Saturated Fat, 0 g Trans Fat, 0 mg Cholesterol, 350 mg Sodium, 14 g Carbohydrate, 5 g Dietary Fiber, 6 g Sugars, 4 g Protein