



## ***Lee Food SERVICE Recipe Ideas*** **Almond Strawberry Salad**

*"Everyone loves this pretty salad that's topped with strawberries and sliced almonds.  
With just a few ingredients, it's loaded with flavor."*

Prep Time: 10 Minutes

Ready In: 10 Minutes

Yields: 4 servings

### **INGREDIENTS:**

1/4 cup apple cider vinegar

1/4 cup sugar

1/4 cup vegetable oil

1/4 teaspoon paprika

1 dash Worcestershire sauce

1 tablespoon butter

1/2 cup slivered almonds

1 quart strawberries

2 romaine hearts, chopped into bite size pieces

**Lee Item #61687**

**Lee Item #62531**

**Lee Item #43917**

**Lee Item #61321**

**Lee Item #61975**

**Lee Item #19958**

**Lee Item #81985**

**Lee Item #42083**

**Lee Item #41742**



### **DIRECTIONS**

In a bowl, mix the vinegar, sugar, oil, paprika, and Worcestershire sauce. Cover, and refrigerate at least 6 hours.

Melt butter in a skillet over medium heat. Stir in the almonds, and cook until golden brown. Remove from heat, and cool. In a bowl, toss the strawberries, romaine, and almonds. Mix with the dressing just before serving.