

## **RIVERA SALAD**

ROMAIN LETTUCE- TORN

SLICED STRAWBERRIES

MANDARINE ORANGES- DRAINED

RED ONION-(OPTIONAL)

GLAZED ALMONDS- MED-HIGH HEAT (I MAKE THESE THE DAY BEFORE)

PUT A HAND FULL OF WHITE CANE SUGAR IN THE BOTTOM OF FRY PAN, SPRINKLE SLICED ALMONDS TO COVER SUGAR. THE SUGAR WILL START TO MELT AND LIQUIFY, USE A METAL SPATULA TO MIX UP THE ALMONDS (CAREFUL, THEY CAN BURN EASILY)

WHEN THEY ARE CARAMELIZED, PLACE ON A PARCHMENT COVERED COOKIE SHEET TO COOL. WHEN NUTS ARE COOLED, YOU CAN BREAK THEM UP. PAN AND SPATULA MUST BE CLEANED BEFORE THE NEXT BATCH IS STARTED.

COMBINE LETTUCE, STRAWBERRIES, ORANGES AND NUTS

SERVE WITH YOUR FAVORITE POPPY SEED DRESSING