

VH Mixed Greens with Mandarins and Thai Lime Vinaigrette



PREP TIME : 10 MIN

COOK TIME : 5 MIN

SERVES : 4

Ingredients :

- **1 tbsp (15 mL) fresh lime juice**
- **1/4 cup (60 mL) VH® Sweet Thai Chili Sauce**
- **2 tbsp (30 mL) vegetable oil**
- **1 tsp (5 mL) VH® Soya Sauce**
- **8 cups (2 L) mixed greens**
- **1 cup (250 mL) canned mandarin oranges, drained**
- **1 cup (250 mL) finely diced red pepper**
- **1/4 cup (60 mL) finely diced red onion**
- **1/2 cup (125 mL) slivered almonds, toasted**

Directions :

- 1. In a large bowl whisk together fresh lime juice, chili sauce, vegetable oil and VH® Soya Sauce.**
- 2. Add the rest of the ingredients, toss well to coat with vinaigrette and serve.**

Tip:

To make this salad a main course double the ingredient quantities and top with grilled chicken or shrimp.



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This salad has loads of flavours and the kids will love the sweet and tangy vinaigrette.