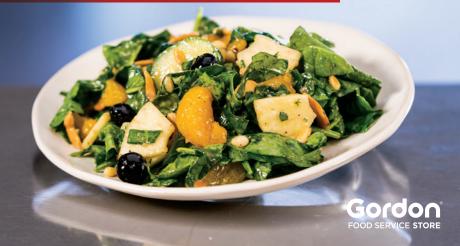
FRUIT AND NUT SALAD



Ingredients Yield: 8 servings

| Reorder No. | Description | Amount |
|-------------|---|---------------------------------|
| 466851 | Salted Cashews, halved | ½ cup |
| Market Item | Pine Nuts, toasted | 1/4 cup |
| 560545 | Ready-Set-Serve® Baby Spinach | 12 oz. |
| 662101 | Pineapple, chopped | 1 half |
| 117897 | GFS* Whole Mandarin Orange Segments | ³ ∕ ₄ cup |
| 361510 | Cucumber, sliced | 1 |
| 212555 | Blueberries | ½ cup |
| 673652 | Cilantro, chopped | 1 bunch |
| 198889 | Ready-Set-Serve Green Onions, sliced | 3-4 stalks |
| 432050 | Primo Gusto® Extra Virgin Olive Oil | ³ ∕ ₄ cup |
| 644650 | Garlic Clove | 1 clove |
| 513458 | Balsamic Vinegar | 1/4 cup |
| 312267 | Dijon Mustard | 1 Tbsp. |
| 217523 | GFS Clover Honey | 2 Tbsp. |
| 225037 | Trade East Ground Pepper | To taste |
| 108308 | GFS Salt | To taste |

Preparation Instructions

Balsamic Dressing

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. In a food processor, blend olive oil, garlic, balsamic vinegar, dijon mustard, honey, salt, and pepper until well blended. Set aside.

Salad

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Place pineapple, cucumber, cilantro, green onions, spinach, pine nuts, Mandarin oranges, and blueberries into a mixing bowl. Add dressing and toss. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.