

# Gourmet Citrus Honey/Maple Pecan Salad

## Ingredients

- Fresh spinach leaves and/or Romaine lettuce, roughly chopped
- Red onion, thinly sliced
- Mandarin oranges or pieces of fresh oranges
- Dried craisins, cranberries, or raisins
- Honey or Maple Roasted pecans
- Avocado, nicely cut
- Crumbled almond feta cheese (layer last, **after** dressing)

## Instructions

1. Place spinach leaves or Romaine lettuce in bowl and layer remaining ingredients. Serve with **Citrus Raspberry-Basil Dressing** and enjoy! Could also serve with homemade croutons! To make homemade croutons, cube bread and toss with a little olive oil and your favorite seasonings, bake at 375° for 10 minutes OR place cubed bread in fry pan with small amount of vegan margarine or olive oil, add your favorite seasonings and cook for about 10 minutes until they are crispy and slightly golden.

***Get creative and add some of your other favorite ingredients to make it more delicious, like fresh sliced strawberries, chopped apple or celery. Make it your own!***

***\*Note: To make honey or maple-roasted pecans, drizzle honey or maple syrup over desired amount of chopped pecans in a small bowl and microwave for 10 seconds. (Don't need to microwave if using maple syrup) Mix well. Place on baking tray lined with parchment paper. Sprinkle lightly with salt and bake at 250° for 30 minutes. Reduce heat to 200° and bake for another 20-30 minutes. Turn off oven and let cool in oven. Cooking times may vary according to your oven, whether you use honey or maple syrup and how much you use, but the end result should be dry and crunchy and delicious!***