

Chicken, Cranberry and Almond Salad with Citrus Champagne Vinaigrette

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Cooking With Carolyn

Ingredients

Yield: 2 Salads

- 4 to 6 Cups Spring Mix Green Salad, washed and drained
- To Taste Dried Cranberries
- To Taste Roasted Almonds, slivered and unsalted
- To Taste Feta Cheese

Citrus Champagne Vinaigrette

- 1/3 Cup Extra Virgin Olive Oil
- 1/2 Cup Orange or Citrus Champagne Vinegar
- To Taste Kosher Salt
- To Taste Black Pepper

Directions

Combine the vinegar, oil, salt, and pepper into a small bowl and whisk until all of the ingredients are well blended.

Combine the salad, cranberries, almonds, feta cheese, and the desired amount of vinaigrette together in a large salad bowl and toss. Serve immediately.