

# Broccoli & Mandarin Orange Salad

Preparation time: 30 minutes / Serves 6



## INGREDIENTS

- 5 cups FOXY-brand broccoli, florets
- 5 FOXY-brand green onions, chopped
- 2 Tablespoons almonds
- 2 11-ounce cans mandarin orange sections, well drained
- 1 orange, grated peel and juice
- 3 Tablespoons white vinegar
- 1 Tablespoon sugar
- 1 Tablespoon olive oil
- 1 teaspoon tarragon or thyme pepper, to taste

## PREPARATION

Steam FOXY-brand broccoli flowerets in covered saucepan for 3 minutes. Remove and rinse in cold water until broccoli is no longer warm. Refrigerate in covered serving bowl.

In medium-sized bowl, combine FOXY-brand green onions, almonds, drained mandarin oranges, grated orange peel and juice, and remaining ingredients. Toss gently and marinate at room temperature 15–30 minutes.

To serve, pour orange mixture on chilled broccoli and toss gently.