

## Salad Bowl with Mango and Honey Dijon Dressing©

### Salad Bowl—Ingredients:

1 5–6 oz. pkg.	greens mix, washed
1 fresh	mango, peeled, cubed
1 sweet	onion, cubed (optional)

### Method:

Line a salad bowl with paper towels. Add greens and make a hole in the center. Put mango and onion in the hole and cover with plastic. Keep in refrigerator until ready to serve.

### Dressing—Ingredients:

1/4 cup	apple cider vinegar
2 Tbsp.	Dijon mustard
3 Tbsp.	honey
2 tsp.	lemon pepper
1/2–1 tsp.	salt
1/2 cup	safflower oil or sunflower oil

### Method:

In a tall container blend the vinegar, mustard, honey, lemon pepper and salt with the Magic Wand using the flat blade. Slowly add oil while blending with the Magic Wand.

**To Serve:** Remove paper towels from greens and mix in dressing.

*Hint: If mango is not in season, use mandarin orange filets and drain.*

