

# SPRING SALAD WITH MANGO



## INGREDIENTS:

1 BUNCH EACH FRESH SPINACH AND WATERCRESS  
1 HEAD BOSTON LETTUCE  
1 HEAD BELGIAN ENDIVE  
1 MANGO, PEELED AND DICED

## DRESSING:

2 TBSP WHITE WINE VINEGAR  
2 TBSP GRANULATED SUGAR  
½ TSP EACH PAPRIKA AND DRY MUSTARD  
¼ TSP SALT  
1 TSP DRY MINCED ONION  
½ C VEGETABLE OIL

Combine all dressing ingredients in a small jar with lid and shake together very well.  
Add oil last in a thin stream until blended and smooth.  
Shake well before using.

Wash and dry spinach leaves, watercress and lettuce, removing thick stems.

Separate endive into leaves. Tear all greens into bite size pieces and toss together in large bowl.

Just before serving, toss in mango and add dressing.