

## FOR VINAIGRETTE

- 2 cloves minced garlic
- 2 tablespoons champagne vinegar
- 3 tablespoons honey
- 2 tablespoons Dijon Mustard
- 1/4 teaspoon salt
- 1/4 teaspoon fresh ground black pepper
- 1/4 cup olive oil

## FOR SALAD

- 12 ounces fresh spring greens
- 2/3 cup sliced almonds
- 2/3 cup feta cheese
- 4 seedless mandarin oranges peeled and segmented
- ½ cup dried cranberries

In a small bowl whisk together minced garlic, champagne vinegar, Dijon mustard, honey, salt and pepper. Slowly drizzle in olive oil; whisking continuously.

In a large bowl add spring green, sliced almonds, feta cheese, mandarin oranges and cranberries. Drizzle the dressing over the salad and toss to coat.