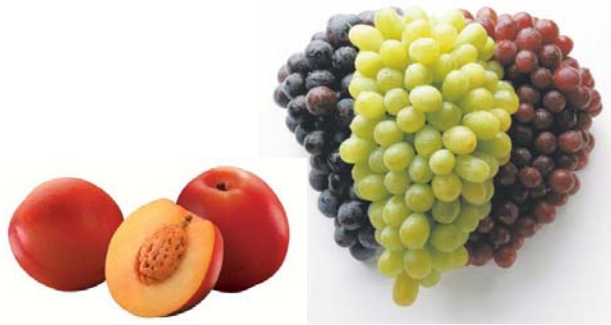


Fresh Ideas featuring:

Fresh *Fruits*
from *Chile*



Tossed Green Salad with Grapes, Nectarines and Spicy Honey Dressing

Dressing:

2 Tbs. honey
1 1/2 Tbs. balsamic vinegar
1 1/2 Tbs. olive oil
1/2 tsp. crushed red pepper

Salad:

1 cup each washed, seedless red, green and black grapes, cut in half if desired
1 nectarine, washed, pitted and coarsely diced
4 cups washed and dried salad greens
Salt, optional
Ground pepper

Combine dressing ingredients and mix until well blended. Stir into prepared fruit and allow to marinate until ready to serve. Toss fruit mixture with greens and serve on salad plates. Sprinkle with salt, if desired, and ground pepper.



Chilean Fresh Fruit Association
www.cffausa.org/foodservice

