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# KITCHEN CONNAISSEUR

## *Mango, Orange, and Jicama Salad with Connaisseur Vinaigrette*



A truly rejuvenating combination! This refreshing mixture of crisp lettuce, exotic fruits, and tangy "Connaisseur Vinaigrette" has so much bite it's invigorating.

### *ingredients*

#### CONNAISSEUR VINAIGRETTE

<b>1/2 Cup</b>	<b>Raspberry Wine Vinegar</b>
<b>1/2 Cup</b>	<b>Basil Flavoured Walnut Oil</b>
<b>2 Tbsp</b>	Brown Sugar
<b>3/4 Tsp</b>	Salt
<b>1/4 Tsp</b>	Black Pepper, freshly ground
<b>2 Tbsp</b>	Garlic, minced

#### SALAD

<b>2</b>	Medium Oranges, peeled, seeded, and sectioned
<b>2</b>	Medium Mangoes, pitted, peeled and sliced or diced
<b>1</b>	Small Jicama*, peeled and sliced or diced
<b>1/4</b>	Medium Red Onion, cut in fine circles
<b>1 Tbsp</b>	Cilantro, coarsely chopped
<b>6 Cups</b>	Crisp and clean lettuce such as red leaf, curly endive, or radicchio

### *instructions*

1. In a blender thoroughly mix the vinaigrette ingredients. Cover and refrigerate.
2. Toss the lettuce and cilantro together. Place in a salad bowl. Top with the orange sections, mango pieces, jicama, and red onion. Pour the vinaigrette over the lettuce. Serve immediately. Serves 10.

*\* Jicama can be hard to find in certain locales and seasons. If you can not find it, use a winter pear.*