

CUT 

Jingle Bell Cranberries and Boston Lettuce



Where service *and savings* matter.

SERVINGS: 6

INGREDIENTS:

- 2 cups fresh cranberries, washed
- ½ cup sugar
- 2 heads Boston lettuce, washed and chopped or torn
- 11 oz can Mandarin oranges, drained

NUTRITIONALS

Nutritional analysis per serving:
 calories 250, calories from fat 130,
 total fat 15g, saturated fat 1g, trans
 fat 0g, cholesterol 0mg, sodium
 55mg, total carbohydrate 30g,
 dietary fiber 3g, sugars 26g,
 protein 21g, vitamin A 45%,
 vitamin C 45%, calcium 4%,
 iron 6%

Dressing:

- 2 Tbsp (1½ fl oz) honey
- 2 Tbsp (1 fl oz) cider vinegar
- 1 tsp mustard powder
- 1 Tbsp poppy seeds
- ¼ tsp salt
- ¼ tsp black pepper
- 3 Tbsp (1½ oz) orange juice
- ¾ cup (5¾ fl oz) Food Club canola oil

DIRECTIONS:

1. Preheat oven to 350°F. Spread cranberries in a shallow baking dish; distribute sugar evenly over them.
2. Cover the dish with foil; bake 1 hour, stirring occasionally. Cool to room temperature and refrigerate the candied cranberries until needed or up to 2 days.
3. Dressing: In a small bowl, whisk honey, vinegar, mustard powder, poppy seeds, salt, pepper and orange juice. Slowly whisk in oil until well blended. Use immediately or refrigerate until needed, up to 2 days.
4. Toss lettuce and oranges with ½ of dressing to coat greens lightly. Save the remaining dressing. Divide among chilled salad plates and garnish top generously with the candied cranberries.

Source: penzeys.com

visit unitedtexas.com for more recipe ideas

Jingle Bell Cranberries ★ and Boston Lettuce ★

Shopping List

PRODUCE:

- 2 cups fresh cranberries
- 2 heads Boston lettuce

SPICES/SEASONINGS:

- Mustard powder
- Poppy seeds
- Salt
- Black pepper

**GROCERY/FROZEN/
MISCELLANEOUS:**

- Sugar
- 11 oz can mandarin oranges
- Honey
- Cider vinegar
- Orange juice
- Canola oil

FOLD