**Foods II Salad Recipes**

**Chicken Macaroni Salad**

1 cup macaroni, cooked, drained, & cooled

2 cups cooked chicken, diced Sauce:

2 cups celery 1 cup mayonnaise

1 cup cheese, grated 2 T. Lemon juice

½ c. slivered almonds 2 t. onion salt

Combine macaroni, chicken, celery, cheese, and almonds in a large mixing bowl. In a separate bowl, make sauce by combining mayonnaise, lemon juice, and onion salt. Add sauce to macaroni/chicken mixture. Mix well. If salad seems a little dry, add more mayo until it reaches a desirable consistency.

**Strawberry Tossed Salad**

8 cups torn Romaine lettuce Dressing:

4 cups torn Bibb lettuce ½ cup vegetable oil

2 ½ cups of slice fresh strawberries 1/3 cup sugar

1 cup (4 oz) shredded Monterey Jack cheese ¼ cup red wine vinegar

½ cup chopped toasted Almonds ¼ t. salt

 ¼ t paprika

 1 clove garlic, minced

 Pinch of pepper

For dressing, combine all ingredients in a jar with a tight-fitting lid; shake well. . Just before serving, toss the salad greens, strawberries, cheese and nuts in a large salad bowl. Drizzle with dressing and toss.

**Toasted Almond Instructions**: To toast the almonds, mix with 1 T oil. Spread out on a cookie sheet and bake in oven at 350 degrees for 5-8 min. Watch them carefully, they can burn very quickly.