



Candied Walnut Butter Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- Nonstick vegetable spray
- 6 tablespoons plus 3 more tablespoons sugar
- 3 tablespoons orange-tangerine juice
- 2 cups walnut halves
- 1/2 teaspoon ground cinnamon

Instructions

Preheat oven to 375 degrees F.

Line a large cookie sheet with foil and spray with nonstick spray. In a 10-inch skillet over medium heat, add 6 tablespoons sugar and orange-tangerine juice. Bring to a simmer, and then add walnuts. Cook until sugar is absorbed and mixture starts to caramelize around walnuts, stirring constantly, about 2 minutes.

In a small bowl, mix cinnamon and remaining 3 tablespoons sugar. Toss walnuts in cinnamon-sugar. Place walnuts in single layer on prepared cookie sheet. Bake until walnuts appear crystallized and toasted, about 8 minutes. Set aside

Place 4 to 6 dry lettuce leaves on each plate. Randomly place orange segments, onion slices, and walnuts on top of each lettuce bed. Drizzle 2 tablespoons of dressing on top of each salad and serve.