



# SALAD PAIRING GUIDE



CHICKEN



APPLE



CUCUMBER



AVOCADO



CRANBERRIES



RED LEAF LETTUCE



TOFU



CUCUMBER



AVOCADO



SCALLIONS



SESAME GINGER DRESSING



KALE



EGG



SCALLIONS



ONION



BACON



DILL



GREEN LEAF LETTUCE



SALMON



CUCUMBER



ASPARAGUS



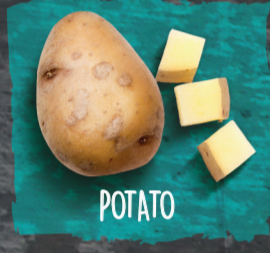
CAPERS



HONEY MUSTARD DRESSING



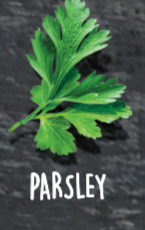
SPINACH



POTATO



EGG



PARSLEY



BACON



MUSTARD VINAIGRETTE



SCALLIONS



BLUE CHEESE



APPLE



WALNUTS



PEAR



MUSTARD VINAIGRETTE



ICEBERG LETTUCE



BEETS



FETA CHEESE



ORANGE



HAZELNUTS



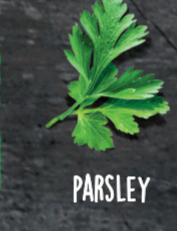
BALSAMIC VINAIGRETTE



ARUGULA



MUSHROOM



PARSLEY



PARMESAN



ONION



LEMON VINAIGRETTE



SPINACH



STEAK



BELL PEPPER



MUSHROOM



ONION



BLUE CHEESE DRESSING



BUTTER LETTUCE



SHRIMP



EGG



LEMON



AVOCADO



LEMON VINAIGRETTE



ASPARAGUS



MOZZARELLA



TOMATOES



BASIL



OLIVES



BALSAMIC VINAIGRETTE



SPINACH



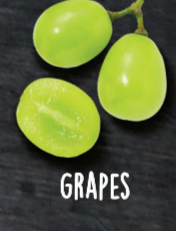
FETA CHEESE



OLIVES



WALNUTS



GRAPES



RED WINE VINAIGRETTE



ROMANE LETTUCE



BACON



BLUE CHEESE



EGG



ONION



RANCH DRESSING



SPINACH



SWEET



APPLE



STRAWBERRIES



RAISINS



HONEY MUSTARD DRESSING



BUTTER LETTUCE



GOAT CHEESE



APPLE



WATERMELON



WALNUTS



BALSAMIC VINAIGRETTE



ARUGULA



CRUNCHY



CROUTONS



CHOW MEIN NOODLES



WALNUTS



FRIED WONTON STRIPS



ROMANE LETTUCE



AVOCADO



SESAME SEEDS



ALMONDS



LEMON



CILANTRO



KALE



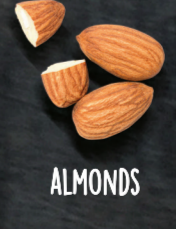
HEALTHY



CARROTS



AVOCADO



ALMONDS



LOW-OIL VINAIGRETTE



KALE



CITRUS



GRAPEFRUIT



ORANGE



MANDARIN ORANGES



CITRUS VINAIGRETTE

Folgen Sie uns auf unseren Social Media Kanälen:



/ hueglistoodserviceadach