Mandarin Chicken Salad

2 boneless chicken breasts or thighs-cubed

Salt and pepper to taste

1 tbsp olive oil

¼ cup almonds

1 ½ tbsp. sugar

½ head romaine lettuce, chopped

½ head iceberg lettuce, chopped

½ cup celery

1-2 green onions cut on the diagonal very thin

5.5 oz. of mandarin oranges, drained

Dressing

¼ tsp salt

2 tbsp olive oil

¾ tsp dried parsley

1 tbsp sugar

1 tbsp red wine vinegar

Dash of Worcestershire sauce

1/8 tsp dijon mustard

1-2 people work on the table setting

1-2 people whisk mix all of the dressing ingredients and chill

2 people work on the salad

Salad

1. Heat 1 tbsp olive oil over medium high heat. Season the chicken and add to the pan. Cook for 5-7 minutes, stirring often until cooked through. Set aside.
2. In a small pan over medium heat, cook almonds and sugar, stirring constantly until almonds are fully coated AND sugar is dissolved. THIS WILL BURN AND STINK IF YOU LEAVE IT. Remove from heat and place on a sheet of wax paper to cool. Put pan in sink with water.
3. Mix lettuces, celery, and onions. Just before serving top with almonds, oranges, and chicken. Think of how dish is displayed.
4. Stir dressing thoroughly and toss into salad. Serve immediately.