

Autumn Pear Salad

Serves 5

Ingredients

Balsamic Vinaigrette

1/3 cup extra virgin olive oil

2 1/2 Tbsp balsamic vinegar

1 Tbsp honey

1 tsp dijon mustard

1 1/2 Tbsp finely diced shallot

Salt and freshly ground black pepper

Salad

1/2 cup chopped walnuts

1 Tbsp salted butter

1 Tbsp packed light-brown sugar

7 oz Spring Salad & Spinach blend

2 oz parmesan cheese, shaved

2 Pears, sliced thin (Bartlett or Anjou are great)

1/3 cup dried sweetened cranberries

To a blender add olive oil, balsamic vinegar, honey, Dijon mustard, diced shallot and season with salt and pepper to taste (I used a 1/4 +1/8 tsp salt and 1/4 tsp pepper).

Blend mixture until well emulsified, about 20 seconds. Store in refrigerator in an airtight container until ready to serve.

In a medium skillet melt butter along with brown sugar over medium heat. Once mixture has melted add walnuts and cook, stirring constantly until caramelized, about 2 minutes. Transfer to a plate in a single layer to cool.

Layer lettuce and pears in a large bowl and toss with dressing, then top with parmesan, dried cranberries and candied walnuts and serve (alternately just layer all the salad ingredients then drizzle with dressing. Note: top this salad with dressing just before serving as it will wilt the lettuces after a while).

Credit: cookingclassy.com