



## Mixed Greens with Pears & Blue Cheese

Serves 4

### SHOP

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- White Wine Vinegar  
(2 Tablespoons)
- Dijon Mustard  
(1/2 Teaspoon)
- Lemon Juice  
(1/2 Teaspoon)
- Walnut Oil Or Vegetable Oil  
(1/4 Cup)
- Pre-Washed Mixed Greens (Baby Lettuces, Spinach, Romaine)  
(6 Cups)
- Pear, Peeled, Cored, Halved And Cubed (Barlett Or D'anjou)  
(1)
- Shallots Or Onion, Thinly Sliced  
(2 Tablespoons)
- Blue Cheese, Crumbled (Maytag Or Stilton)  
(1/4 Pound)
- Salt & Pepper  
(To Taste)
- Candied Walnuts, Ingredients Follow:  
(3/4 Cup)
- Honey  
(2 Tablespoons)
- Granulated Sugar  
(2 Teaspoons)
- Raw Walnut Halves  
(3/4 Cups)



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### MAKE

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- 1 Preheat oven to 350°F.
- 2. Line a baking sheet with parchment paper.
- 3. Spread the walnuts out on the baking sheet in a single layer.
- 4. Drizzle 2 tablespoons of honey and sprinkle 2 teaspoons of granulated sugar over the walnuts. Mix it together making sure the walnuts are evenly covered with the mixture.
- 5. Bake the walnuts for about 10 minutes being careful not to burn them.
- 6. Remove the baking sheet from the oven and immediately sprinkle the walnuts with a pinch of coarse salt and let them cool completely.
- 7. Once the walnuts have cooled separate them using your hands.
- 8. Thinly slice about two tablespoons of shallots or onion
- 9. Peel and chop pears into small cubes and toss with lemon juice to keep them from browning.
- 10. Whisk 2 tablespoons of white wine vinegar, a 1/2 teaspoon of lemon juice and a 1/2 teaspoon Dijon mustard in a medium sized bowl to blend.
- 11. Add oil in a slow steady stream and whisk until emulsified.
- 12. Season dressing with salt and pepper to taste.
- 13. Combine the mixed greens, pears, blue cheese, shallots and candied walnuts in the bowl with the dressing and toss to coat.