



Mixed Greens with Pears & Blue Cheese

Serves 4

SHOP

- 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)



Mixed Greens with Pears & Blue Cheese

Serves 4

MAKE

- 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.