

PEAR WITH MIXED GREEN, DRIED CHERRIES & CANDIED WALNUTS WITH BALSAMIC DRESSING

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 3 servings

For Candied Walnuts:

1 cup walnuts
2 teaspoon olive oil
1 tablespoon sugar
2 teaspoon maple syrup
1 pinch sea salt
1 pinch ground cinnamon
1 pinch cayenne pepper

For Dressing:

¼ cup balsamic vinegar
¼ cup extra virgin olive oil
1 medium shallot, minced
1 pinch each of sea salt and black pepper

For Salad:

1 6-ounce bad of mixed greens
1 ripe Bosc or Bartlett pear
¼ cup dried cherries (or cranberries)

Directions:

- Preheat oven to 350 degrees F
- Add walnuts to a bare or parchment-lined baking sheet
- Once the oven is preheated, toast walnuts for 7 minutes
- Remove from oven and add remaining ingredients (oil, sugar, maple syrup, sea salt, cinnamon, and cayenne) directly to the walnuts
- Thoroughly toss/combine with a spatula
- Place back in the oven and roast for another 4-6 minutes or until fragrant and golden brown and set aside to cool
- Prepare dressing by adding all ingredient to a jar or mixing bowl
- Shake or whisk vigorously to combine

- Taste and adjust flavor as needed, adding more balsamic for acidity, salt or pepper for flavor balance, or olive oil for creaminess – set aside
- To serve, add greens, half of the sliced pear, dried cherries, and half of the roasted walnuts to a large mixing or serving bowl
- Drizzle with a bit of the dressing and toss to combine
- Plate and garnish with remaining pears and walnuts and serve with remaining dressing
- Store leftovers separately in the refrigerator for up to 3 days – seal walnuts well at room temperature