



## Pear & Baby Greens Salad

### Dauro Extra Virgin Olive oil Dressing

Serves 6

Adapted from: <http://www.epicurious.com/recipes/food/views/BABY-GREENS-PEAR-WALNUT-AND-BLUE-CHEESE-SALAD-107065>

**The delicate Dauro will allow all individual ingredients to shine very nicely, and is a wonderful foil to the lemon juice and thyme.**

#### Ingredients:

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| 1 5-ounce bag mixed baby greens                             | 3 tablespoons fresh lemon juice  |
| 2 large ripe pears, halved, cored, thinly sliced lengthwise | 1½ teaspoons chopped fresh thyme or ½ to ¾ teaspoon dried thyme        |
| 1 cup walnuts, coarsely chopped                             | 1 medium shallot, minced (substitute: white section of a spring onion) |
| 1 cup crumbled blue cheese (optional)                       | Sea salt and pepper  |
| ½ cup Dauro oil   |  |

#### Instructions

1. Lightly toast walnut pieces in a skillet or pan over medium heat, stirring occasionally to avoid burning – about 5 minutes. Set aside.
2. Whisk lemon juice, minced shallot, and thyme into olive oil, and season to taste with sea salt and pepper.
3. Pour ¾'s of dressing on baby greens in a large bowl and toss well to coat greens. Divide among salad plates.
4. Place pear in a 300F oven for 5 minutes to warm. Slice warm pear into slices and arrange on top of greens.
5. Sprinkle with walnut pieces and crumbled blue cheese (optional).
6. Drizzle lightly with remaining dressing.

(Note: If at all possible use ripe pears. If not available, add 8 tablespoons water and one tablespoon maple syrup to a large pan, add pear slices and simmer until slightly softened.)

Enjoy!

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