



## Pear, Blue Cheese & Baby Greens Salad OR Goat Cheese & Oranges Baby Greens Salad - Dauro

### Ingredients:

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

### Method:

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

**NOTE:** If ripe pears not available, simmer pear slices in 8 tablespoons water and one tablespoon maple syrup until softened.

### Alternative Goat Cheese and Orange Salad:

**With delicate goat cheese, orange slices, roasted pecans and raspberry or pomegranate vinegar**

1. Drizzle Dauro on baby greens to coat well, toss and add thin, round orange slices (rind cut off)
2. Sprinkle with delicate goat cheese (optional: roasted pecans)
3. Drizzle with raspberry or pomegranate balsamic vinegar, sea salt and pepper to taste - toss again.

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