

## Pear Walnut Bleu Cheese Spinach Salad

this makes for a great fall/winter salad and is a cool fresh addition to all those rich heavy holiday meals.

**fix:** 10-15 minutes

**GOODS:**

2 fresh PEARS  
1 cup of lightly toasted/sweetened WALNUTS  
1/2 cup of crumbled BLEU CHEESE  
1 bag of fresh BABY SPINACH  
1tablespoon of EXTRA VIRGIN OLIVE OIL  
1 pinch of SEA SALTCRACKED BLACK PEPPER  
1/2 MEYER LEMON

**TACKLE:**

butcher's knife  
salad serving tongs  
chop board  
salad bowl

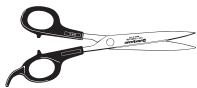
**GO:**

grab a good size salad bowl and drop the bag of spinach in. slice up the PEARS and toss in. sprinkle the BLEU CHEESE and WALNUTS. give a pinch of SEA SALT and 2-3 round of CRACKED BLACK PEPPER. give a good squeeze of 1/2 a MEYER LEMON.

**FEEDS:** this bright fresh salad makes a tasty side dish for four.

**GO:** grab a good size salad bowl and drop the bag of spinach in. slice up and toss in the PEARS. sprinkle in the BLEU CHEESE and WALNUTS. give a small pinch of SEA SALT and 2-3 round of CRACKED BLACK PEPPER. give a good squeeze of 1/2 a MEYER LEMON.

**ASSEMBLAGE:** right before you serve... drizzle on your EXTRA VIRGIN OLIVE OIL and lightly toss.



super.tasty

4 x 6 RECIPE CARD  
JUST PRINT, CUT and FOLD