



Baby Greens, Pear, Walnut, and Blue Cheese Salad

YIELD: Makes 6 first-course servings

COOKING TIME: Prep 10 minutes, Cook 15 minutes, Total 30 minutes

WINE SUGGESTION: 2017 Inspiracio, Sonoma Valley

INGREDIENTS

- 3 tablespoons fresh lemon juice
- 1 tablespoon Dijon mustard
- 1 medium shallot, minced
- 1 1/2 teaspoons chopped fresh thyme
- 1/2 cup olive oil
- 1 5-ounce bag mixed baby greens
- 2 large ripe pears, halved, cored, thinly sliced lengthwise
- 1 cup crumbled blue cheese
- 1 cup walnuts, toasted, coarsely chopped

PREPARATION

In a large skillet over medium high heat, toast walnuts until lightly browned, remove from heat and allow to cool and coarsely chop. Whisk first 4 ingredients in small bowl to blend. Gradually whisk in oil. Season dressing to taste with salt and pepper. Toss greens in large bowl with enough dressing to coat. Divide greens among 6 plates. Top with pear slices, dividing equally. Sprinkle with cheese and walnuts. Drizzle lightly with remaining dressing and serve.