



roasted pear, walnut, and bleu cheese salad

cook time:
25

prep time:
10

featured product:
50/50!

roasted pear, toasted walnuts, and blue cheese top our 50/50! blend. this salad will wow your dinner guests with complexity of flavor--can you say "gourmet"? our creamy bleu cheese dressing tops it off for the perfect side to any meal!



ingredients

4 servings
5oz package organicgirl? 50/50! greens ?
2 bosc pears, peeled and cut into ¾" wedges
2 tablespoons honey
1 tablespoon lemon juice
½ cup coarsely chopped toasted walnuts
¼ cup crumbled blue cheese
6 oz blueberries
3 small kirby cucumbers, chopped

substitutions

? substitute with **baby spring mix**

directions

1. preheat oven to 425°.
2. on a large baking sheet, toss pears with honey and lemon juice. roast until pears are tender and have started to caramelize, 20-25 minutes.
3. divide ingredients equally into 4 to-go containers (we used 16 oz glass jars to show off the layers but anything will work). top with your favorite vinaigrette or blue cheese dressing when ready to eat!