



## 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  $\frac{3}{4}$ " wedges  
2 tablespoons honey  
1 tablespoon lemon juice  
? cup coarsely chopped toasted walnuts  
 $\frac{1}{4}$  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!