



Eat Healthy! Have Fun! Give Back!

## Olivia's Organics Spring Mix Roasted Pear, Gorgonzola and Pecan Salad (Makes 2 servings)

### Ingredients

- 5-oz. package Olivia's Organics Spring Mix
- 1 medium pear, halved and cored
- 3 tbs. balsamic vinegar
- 1/3 cup pecans, chopped
- 1/3 cup crumbled gorgonzola
- 3 tbs. extra-virgin olive oil
- 1 tbs. balsamic vinegar
- 1/2 green onion, finely chopped
- 1 clove garlic, minced
- 1/4 tsp. salt
- 1/8 tsp. pepper

### Directions:

1. Place pear halves, cut side down, in an 8 X 8 X 2-inch baking pan.
2. Add the 3 tablespoons vinegar and 2 tablespoons water.
3. Cover and bake in a 350 degree F oven for 15 to 25 minutes or until tender (baking time depends on ripeness of pears).
4. Remove from oven; set pan on wire rack and uncover; let pears cool in liquid. When cool, lift pears from liquid; discard liquid.
5. Place pears on a cutting board. Slice pears lengthwise from bottom up to, but not through, stem end; set aside. Meanwhile, place walnuts on a baking sheet.
6. Bake in a 350 degree F oven for 6 to 8 minutes or until light golden. Cool.
7. Stir together olive oil, the 1 tablespoon vinegar, shallot or green onion, garlic, salt, and pepper in a large bowl.
8. Add Olivia's Organics Spring Mix; toss to coat. Sprinkle with nuts and cheese. Fan a pear half atop each salad and enjoy!

