

Arcadian Harvest Ruby® with Roasted Pear, Walnuts & Camembert Cheese

Servings

8

Calories

670

Prep Time

20 minutes

Total Time

45 minutes

Skill Level

Medium

Ingredients

8 cups Mann's Arcadian Harvest Ruby® Salad Blend

3 medium Bosc pears, peeled, halved, cored & roasted

½ lb Camembert cheese (or Gorgonzola), 6 slices

2 cups walnuts, halved

½ sheet puffed pastry, frozen

⅓ cup butter, melted

Honey, to drizzle over cheese



Honey Walnut Vinaigrette

2 tablespoons sherry vinegar

2-3 teaspoons honey

1 teaspoons Worcestershire sauce

1 clove garlic, minced & mashed to a paste with ¼ tsp salt

½ teaspoon Dijon-style mustard

¼ cup olive oil

The Method

For the puff pastry croutons:

Preheat oven to 400°F. Cut small squares out of the half sheet of puff pastry. Place on cookie sheet and brush with melted butter. Cook for 15 minutes until golden brown.



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In a large frying pan over medium heat, fry sliced bacon lardons until crispy. Remove bacon pieces and place in microwavable bowl; set aside.

For the roasted pears:

Put oven rack in middle position and preheat oven to 425°F. Toss pears with oil and spread in single layer in 17"x12" shallow baking pan; season with salt and pepper.

Roast pears, stirring and turning over twice until pears are tender and beginning to brown, 20-30 minutes. Set aside to cool, about 15 minutes.

For the salad:

In a large bowl whisk together vinegar, honey to taste, Worcestershire sauce, garlic paste, mustard, and salt and pepper to taste; add the oil in a stream, whisking until dressing is emulsified.

Add Arcadian Harvest Ruby® Salad Blend and toss salad well. Divide mixture among 6 salad plates. Arrange half pear, 1 slice of Gorgonzola, 1/3 cup walnuts and puff pastry croutons along the edge of each plate. Drizzle walnuts and cheese with honey and place atop salad.

Nutrition Facts

Serving Size: 401g | Servings: 8

Amount Per Serving

Calories 670 | Total Fat 53g (sat fat 11g trans 0g) | Cholesterol 30mg | Sodium 530mg | Total Carbohydrate 34g | Dietary Fiber 6g | Sugars 11g | Protein 19g | Vitamin D 0% | Calcium 25% | Iron 60% | Potassium 4%