roasted pear, walnut, and bleu cheese salad



cook time:	prep time:	featured product:
25	**10**	**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
? 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!