



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 3/4" wedges
- 2 tablespoons honey
- 1 tablespoon lemon juice
- ? cup coarsely chopped toasted walnuts
- 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!