

Mixed Green Salad with Maple Dijon Dressing

An elegant salad.

Ingredients

- Mixed greens
- Red pears, sliced
- Blue cheese, crumbled
- Maple toasted pecans (Toast pecans @ 350 F ~ 5 mins till fragrant. Toss pecans in bowl with 1 Tbsp maple syrup. Spread on baking sheet and bake in 350 F oven another 5 mins. Crumble after cooling 5 mins)

Maple Dijon Salad Dressing:

- 1/2 Tbsp dijon mustard
- 1/4 balsamic vinegar
- 1/4 cup maple syrup
- Salt and Pepper to taste
- 1/2 cup olive oil
- Blend first 4 ingredients in a food processor. Add oil slowly to emulsify.

Directions

Put mixed greens in large flat bowl or platter. Arrange sliced pears. Drizzle with dressing. Top with crumbled blue cheese and maple toasted pecans.