

# Pear Salad with Balsamic Dressing

## Dressing

- 5 tablespoons olive oil
  - 2 tablespoons balsamic vinegar
  - 1 teaspoon honey
  - 1 teaspoon Dijon mustard
  - 1 tablespoon finely chopped green onions
  - Salt & pepper, to taste
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## Salad

- 4 cups bitter greens (*Belgian endive, radicchio, green leaf, etc.*)
  - 2 ripe pears, sliced
  - 2 oz. Asiago cheese, shaved or shredded
  - 2 oz. (½ cup) unsalted cashews
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## Instructions

1. Whisk together all dressing ingredients.
2. In a large bowl, toss the greens, pears, Asiago, and cashews.
3. Add **2/3 of the dressing** and toss gently to coat.
4. Add more dressing as needed just before serving.