



Pear Parmesan and Arugula Salad

Servings 4

2 large juicy pears

4 ounces of Arugula

2 ounces hazelnuts, toasted and roughly chopped

2 ounces parmesan shavings

Dressing:

Juice of ½ lemon

1 tablespoon aged balsamic vinegar plus extra for drizzling

4 tablespoons extra virgin olive oil

Mix all dressing ingredients together in a large bowl. Cut the pears into quarters, remove cores and cut each piece in half again. Place pear slices in a bowl with the dressing and toss to coat. Add the arugula and toss again. Divide among four plates and serve topped with nuts and cheese. Drizzle balsamic over each plate before serving. For a less sweet salad, substitute pear flavored white wine vinegar for the balsamic.