Pear Salad with Walnuts

SERVES 4
PREP TIME: 15 MINUTES

Ingredients

1 tablespoon maple syrup or honey
1 teaspoon Dijon mustard
1 tablespoon vinegar of choice
1/4 teaspoon kosher salt
1/8 teaspoon black pepper
2 tablespoons extra-virgin olive oil
8 cups greens (arugula or spinach)
1 pear, unpeeled, thinly sliced
1/4 cup chopped walnuts
1/2 cup dried cherries or cranberries

Procedure

1. In a small bowl, whisk together the maple syrup or honey, mustard, vinegar, salt, and pepper. Whisking constantly, slowly add the oil; set aside.
2. Arrange the greens on individual plates and top with the pear, walnuts, & dried fruit.
3. Drizzle with the vinaigrette & enjoy!