

Sweet Pear and Gorgonzola Salad

TOTAL TIME: 0:20 **LEVEL:** Moderate **SERVES:** 6

Ingredients

1 tbsp. unsalted butter	2 Anjou pears
1 tbsp. Dijon mustard	¼ c. fresh lemon juice
2 tbsp. maple syrup	¼ c. olive oil
½ tsp. salt	.13 tsp. fresh-ground pepper
6 oz. arugula	1 head romaine lettuce
1 oz. domestic blue cheese	½ chopped pecans
1 small red onion	

Directions

1. Melt the butter over medium heat in a large nonstick skillet. Add the pear slices and cook until the pears are golden but still slightly firm to the touch -- about 6 minutes. Set aside.
2. Combine the mustard, lemon juice, and maple syrup in a small bowl. Slowly whisk in the olive oil. Season with the salt and pepper.
3. Toss the arugula, romaine, blue cheese, pecans, onion, and prepared pears together with the dressing in a large bowl. Serve immediately.