

## **Strawberry and mixed green salad with pear vinaigrette**

### **Ingredients**

- Pear and balsamic vinaigrette
- 3oz sliced almonds
- 4 oz strawberries, rinsed
- 6 oz mozzarella
- 6 oz mixed greens
- Salt and pepper

### **Directions**

Firstly spread the almonds onto a cookie sheet and toast them in a 350° F oven until golden brown. Set aside to cool. Cut the mozzarella into small even chunks and then slice the strawberries. In large bowl place the almonds, mozzarella and mixed greens. Add as much dressing as desired and season. Split evenly onto four plates.



### **Pear Balsamic Vinaigrette**

3 pears, peeled and cored  
1/3 Tablespoon sugar  
1/3 Cup white balsamic vinegar  
1 Cup canola/olive oil blend  
Salt and White Pepper

Sweat the pears with the shallots. Add the sugar. Chill. Place in blender with the vinegar and blend. Slowly add the oil to emulsify. Adjust with more oil if too acidic.