



# Roasted Pear and Clementine Salad

## Roasted pears

- |   |                                |
|---|--------------------------------|
| 3 large Bosc pears cored and sliced into 8 wedges | 1 tablespoon olive oil         |
| 3 tablespoons white balsamic vinegar              | ¼ teaspoon sea salt            |
|   | ¼ teaspoon ground black pepper |

Toss sliced pears with vinegar, oil, salt and pepper. Spread out on baking sheet in single layer. Roast uncovered at 425° for 25 to 30 minutes, until tender and caramelized.

## Clementine dressing

- |   |                         |
|---|-------------------------|
| ½ cup white balsamic vinegar              | 1 clove garlic          |
| 1 teaspoon grated clementine zest         | ½ teaspoon dried thyme  |
| ¼ cup orange juice or squeezed clementine | ¼ teaspoon sea salt     |
| 2 teaspoons Grade B maple syrup           | Pinch red pepper flakes |
| 1 teaspoon Dijon mustard                  | ¼ cup olive oil         |

In blender or food processor, puree: vinegar, clementine zest, orange juice, maple syrup, Dijon mustard, garlic, dried thyme, sea salt and red pepper flakes. Add ¼ cup olive oil and puree. For a no-oil option, eliminate oil and add 4 roasted pear wedges to the mixture to give the dressing more flavor and body.

## Create salad

- 8 cups mixed greens
- ½ cup feta cheese
- 3 clementines peeled and separated into segments

Toss greens with clementine segments, prepared pear wedges, and feta cheese. Drizzle with Clementine Dressing. Sprinkle with pistachios or slivered almonds if desired.