



FINCH + FENNEL

# Roasted Stuffed Pear Salad with Fig Ground Mustard

YIELDS: 6 servings

## SALAD INGREDIENTS:

- 2 Pears, cored, halved & peeled
- 3 Tbsp Gorgonzola Cheese, crumbled
- 3 Tbsp Walnuts, chopped
- 3 c Arugula

## DRESSING INGREDIENTS:

- 1 Tbsp F+F Fig Ground Mustard Dip
- Juice of 1 Lemon
- ½ c Olive Oil
- 4 Tbsp Balsamic Vinegar
- 1 Garlic Clove

## INSTRUCTIONS:

1. Preheat oven to 375°F.
2. Peel pears & set them on a parchment-lined sheet tray.
3. Make the dressing by placing F+F Fig Ground Mustard Dip, lemon juice, olive oil, balsamic vinegar, and clove into a blender. Purée until smooth.
4. Toss pear halves with about 4 tablespoons of dressing, to coat.
5. Fill peeled pear halves with crumbled Gorgonzola & chopped walnuts.
6. Bake the pears for 10-15 minutes, until bubbly & soft.
7. Remove from the oven & set aside to cool. Prepare arugula by washing. Once dried, distribute into bowls for serving.
8. Crumble any remaining cheese & nuts over the arugula, then place cooled pears on top.
9. Drizzle with remaining dressing & serve.



*Enjoy!*

