



Witloof, Pear and Blue Cheese Salad

Serves 3-4 as a side salad

Skill Level: Easy

Prep time: 12 mins

Ingredients:

- 2 Witloof
- 2 semi-ripe Pears, cored and thinly sliced
- 80 grams Blue Cheese, crumbled
- ½ cup Walnuts, roughly chopped
- 2 tablespoons Apple cider vinegar
- 2 table spoons Olive oil

Directions

Step 1

Pre heat oven to 180°C, line an oven tray with baking paper and scatter the walnuts over it. Roast the walnuts for 4-6 minutes until lightly toasted. Put aside to cool.

Step 2

Separate the witloof leaves and roughly tear into a bowl discard the core, add the sliced pear, blue cheese, and walnuts.

Step 3

Wisk together the vinegar and olive oil, drizzle over the salad and gently toss.