

# MAKE IT!

## Shaved Vegetable Salad with Pear Vinaigrette



### INGREDIENTS

#### FOR THE VINAIGRETTE

4 tablespoons American Spoon Spiced Pear Conserve (or Bartlett Pear Preserves)

3 tablespoons white wine vinegar

¼ cup extra virgin olive oil

salt and pepper to taste

#### FOR THE SALAD

8 cups mixed, hardy lettuces, washed

3 cups mixed shaved vegetables (like Brussels sprouts, radishes, fennel, celery, beets)

2 ½ cups roasted squash (like acorn or butternut)

2 cups American Spoon Candied Pecans

1 ½ cups croutons

1 ½ cups crumbled blue cheese

1 cup American Spoon Dried Cherries

½ cup mixed herbs (like dill, parsley, celery leaves, fennel fronds, thyme)

### INSTRUCTIONS

To make the vinaigrette, in a small bowl whisk together the pear conserve (or preserves), vinegar, salt and pepper. Continue whisking while drizzling in the extra virgin olive oil. Place the mixed lettuce into a large serving bowl. Add the shaved vegetables and roasted squash, then top with candied pecans, croutons, blue cheese, cherries, and herbs. Add salt and pepper to taste, then drizzle desired amount of vinaigrette over salad and toss to coat.

