



Pear & Gorgonzola Salad

Prep: 15 minutes

Cook: 10 minutes • Serves: 8

- 8 slices bacon
- ¼ cup extra virgin olive oil
- 2 tablespoons minced shallot
- 1½ tablespoons balsamic vinegar
- ½ teaspoon Dijon mustard
- ¼ teaspoon salt
- ⅛ teaspoon ground black pepper
- 1 package (10 ounces) baby spinach
- 1 container (4 to 5 ounces) crumbled Gorgonzola cheese
- 2 medium Bosc pears, cored and thinly sliced

1. In large skillet, cook bacon over medium heat 10 to 12 minutes or until crisp. Transfer to paper towels to drain. When bacon is cool enough to handle, crumble into 1-inch pieces.

2. Meanwhile, in medium bowl, whisk together oil, shallot, vinegar, mustard, salt and pepper until well blended.

3. In large salad bowl, toss spinach with dressing until combined. To serve, evenly divide spinach mixture over 8 salad plates; top with cheese, pears and bacon.

*Approximate nutritional values per serving:
188 Calories, 15g Fat (5g Saturated),
20mg Cholesterol, 422mg Sodium,
9g Carbohydrates, 2g Fiber, 7g Protein*

Chef Tip

Vinaigrette can be prepared and refrigerated up to 3 days in advance.