

Caramelized Pear and Goat Cheese Salad

This elegant salad features sweet caramelized pears paired with tangy goat cheese, creating a delightful balance of flavors.

Perfect as a main dish, it's light yet satisfying.



Main Dish

15 min

Total time

easy

Difficulty

320

kcal / serving

Ingredients

- 1 ripe pear, sliced
- 1 tablespoon butter
- 1 tablespoon brown sugar
- 1 cup mixed greens
- 30g goat cheese, crumbled
- 1 tablespoon walnuts, chopped
- 1 tablespoon balsamic vinaigrette

Steps

- 1** In a skillet, melt the butter over medium heat.
- 2** Add the sliced pear and brown sugar to the skillet, cooking for about 5-7 minutes until the pears are caramelized and tender.
- 3** In a bowl, place the mixed greens.
- 4** Top the greens with the caramelized pears, crumbled goat cheese, and chopped walnuts.
- 5** Drizzle with balsamic vinaigrette and toss gently to combine.
- 6** Serve immediately and enjoy your delicious salad!