

Savory Pear and Goat Cheese Salad

This delightful salad combines the sweetness of ripe pears with the creamy tang of goat cheese, complemented by a zesty honey mustard dressing. Perfect for a light lunch or as a starter for dinner.



Main Dish

15 min

Total time

easy

Difficulty

320

kcal / serving

Ingredients

- 1 ripe pear, sliced
- 30g goat cheese, crumbled
- 1 cup mixed salad greens
- 1 tablespoon walnuts, chopped
- 1 tablespoon honey
- 1 teaspoon Dijon mustard
- 1 tablespoon olive oil
- Salt and pepper to taste

Steps

- 1 In a small bowl, whisk together honey, Dijon mustard, olive oil, salt, and pepper to make the dressing.
- 2 In a large bowl, combine the mixed salad greens, sliced pears, and walnuts.
- 3 Drizzle the dressing over the salad and toss gently to combine.
- 4 Top with crumbled goat cheese.
- 5 Serve immediately and enjoy your fresh salad!