

Savory Pear and Goat Cheese Salad

This delightful salad combines the sweetness of pears with tangy goat cheese, topped with a light balsamic vinaigrette.

Perfect for a light lunch or a refreshing dinner side dish.



Main Dish

15 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 ripe pear, sliced
- 30g goat cheese, crumbled
- 20g walnuts, chopped
- 1 cup mixed greens (arugula, spinach, or lettuce)
- 1 tablespoon balsamic vinegar
- 1 tablespoon olive oil
- Salt and pepper to taste

Steps

- 1 In a large bowl, combine the mixed greens and sliced pears.
- 2 Add the crumbled goat cheese and chopped walnuts on top.
- 3 In a small bowl, whisk together the balsamic vinegar, olive oil, salt, and pepper to create the vinaigrette.
- 4 Drizzle the vinaigrette over the salad and toss gently to combine.
- 5 Serve immediately and enjoy your refreshing salad!