

Savory Pear and Gorgonzola Salad

This delightful salad combines the sweetness of ripe pears with the sharpness of Gorgonzola cheese, enhanced by a tangy balsamic vinaigrette. It's a perfect balance of flavors, making it an elegant main dish for any meal.



Main Dish

15 min

Total time

easy

Difficulty

320

kcal / serving

Ingredients

- 1 ripe pear
- 30g Gorgonzola cheese
- 20g walnuts (chopped)
- 2 cups mixed greens (arugula, spinach)
- 1 tbsp balsamic vinegar
- 1 tbsp olive oil
- Salt and pepper to taste

Steps

- 1 Start by washing the mixed greens thoroughly and place them in a large bowl.
- 2 Slice the pear into thin wedges and add them to the bowl.
- 3 Crumble the Gorgonzola cheese over the greens and pears.
- 4 Add the chopped walnuts for crunch.
- 5 In a small bowl, whisk together the balsamic vinegar, olive oil, salt, and pepper to create the dressing.
- 6 Drizzle the dressing over the salad and toss gently to combine all ingredients.
- 7 Serve immediately for a fresh and tasty main dish.