

Arugula, Pear, and Blue Cheese Salad with Warm Vinaigrette (adapted from *The Kitchn*)

Sean first served this recipe to his Thanksgiving guests in 2018. While the ingredients are simple, the bitterness of the arugula, the sweetness of WA Bosc pears (the best in the world!), the saltiness of blue cheese, and the acidity of vinaigrette dressing combine to make a surprisingly flavorful salad.

SERVES: 10

INGREDIENTS

-) 2/3 cup white balsamic vinegar
-) 5 teaspoons Dijon mustard
-) 2 ½ teaspoons honey
-) 1 ¼ cups olive oil
-) Kosher salt and fresh ground pepper
-) 10 large handfuls arugula (about 25 ounces)
-) 5 ripe WA Bosc pears, cored and sliced thin
-) 12 ounces soft blue cheese

INSTRUCTIONS

1. Whisk together the balsamic vinegar, mustard, and honey in a small saucepan over low heat. Gradually pour in the olive oil, and continue whisking until the dressing has emulsified. Season with salt and fresh ground pepper to taste.
2. Divide the arugula between 10 plates. Top with sliced pear and blue cheese, then drizzle with warm vinaigrette.