

Goat Cheese Salad

2 cups Arugula
¼ cup Goat Cheese, crumbled
⅓ cup Candied Pecans (see recipe below)
⅓ cup Anjou Pears, Thinly Sliced

Vinaigrette

¼ Olive Oil
4 tbsp. Glazed Balsamic (available at most supermarkets)
Pinch of Sea Salt

Candied Pecans

½ cup Whole Pecans
Powdered Sugar
Water

Method:

1. Preheat oven to 225 degrees
2. In a bowl, toss pecans with powdered sugar, enough to coat
3. Sprinkle in water to make a paste consistency.
4. Spread out on baking sheet pan
5. Bake for approximately 20 minutes; shake sheet pan halfway through
6. Remove from oven and cool

Salad Assembly

1. In a bowl, add all ingredients but put a few pecans aside to use as garnish.
2. Toss with just enough dressing to moisten.
3. Place on a plate and add a few pecans on top.