

# Roasted Pear Salad

A sweet, fresh and crisp salad that can elevate any fall table. Feel free to mix and match your greens based on your palate.



**PREP TIME**  
20 minutes

**COOK TIME**  
30 minutes

**SERVINGS**  
4-6

**SHELF POSITION**  
Bottom

## Ingredients

- 4 whole pears (Bosc or Comice)
- 2 tablespoons olive oil
- 2 cups frisée, bottoms removed and torn into 1-inch pieces
- 3 heads of endive, stems removed and cut across into 1-inch slices
- 1 head of radicchio, core removed and cut into 1-inch pieces
- 1½ cups Parmesan (could also buy pre-shaved)
- 1 teaspoon salt
- ¼ teaspoon freshly ground pepper
- 1 tablespoon red wine vinegar
- 1 tablespoon fresh lemon juice
- 1 teaspoon dijon mustard
- ½ cup extra virgin olive oil

## Tools

- June Pan
- Chopping board
- Knife
- Measuring spoons
- Foil

## Method

- 1** Preheat your June oven to 350°F on the Roast setting. To prepare the pears, remove the stems, calyxes, and cores, then cut them lengthwise into quarters.
- 2** Cover the pears with evenly with olive oil, ½ teaspoon salt and ¼ teaspoon freshly ground black pepper and spread them in an even layer on the pan. Place in the oven and roast for 30 minutes until golden and slightly softened.
- 3** Remove the pears and let cool.
- 4** To prepare the dressing: combine the vinegar, lemon juice, mustard, 1 teaspoon salt and 1/4 teaspoon freshly ground black pepper in a bowl and whisk to combine, drizzling in the oil in a steady stream until emulsified.
- 5** Combine the salad leaves and pear slices in a large bowl and toss with enough dressing to coat everything evenly.
- 6** Use a potato peeler to shave the parmesan over the salad (or each plate).