



Salad of Field Greens, Gorgonzola, Pear and Toasted Walnut

5 oz. prewashed salad greens
1 ripe pear, cored and thinly sliced into bite sized pieces
½ cup toasted walnut halves
4 oz. Gorgonzola or other blue cheese, crumbled or shaved

For the vinaigrette:

3 Tbsp. Roasted Pumpkin Seed Oil
3 Tbsp. Extra Virgin Olive Oil
½ tsp. Dijon mustard
1 Tbsp. + 2 tsp. lemon juice
¼ tsp. salt
Pepper to taste

To make vinaigrette: in a small bowl whisk together oils and mustard. Gradually add lemon juice until combined. Season with salt and pepper. Set aside.

In a large bowl, combine greens, walnuts, and sliced pear. Immediately before serving, toss greens with vinaigrette until lightly coated. Toss in crumbled blue cheese.

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