



## Winter Pear Salad with Roasted Beets and Fig-Infused Balsamic Dressing.

*Roast Beets the night before for very easy peeling!*

### Ingredients:

4 medium beets (or 6 small) scrubbed & rinsed	½ cup toasted pecans, walnuts or sliced almonds
1 full head red lettuce, washed and dried (may sub romaine)	1 Tablespoon liquid honey or Agave syrup
2 ripe pears, washed & thinly sliced *Red pears preferred!	3 Tablespoons Delavignes Fig-Infused Balsamic Vinegar
4 oz blue cheese, crumbled (may sub feta or goat cheese)	6 Tablespoons Delavignes Regional Extra Virgin Olive Oil

**Instructions:** Pre-Heat oven to 400°F; place beets in covered baking dish (or cover tightly with aluminum foil). Roast for 45 minutes before testing with knife; beets should be extremely tender throughout. Continue roasting until done, larger beets will take longer. Cool and refrigerate overnight before peeling—rub beets under running water and the skins should slip off easily, then chop into approx 1 inch cubes. Chop red lettuce and place in large salad bowl. Top with beets, pears, blue cheese and pecans. Whisk remaining three ingredients in a small bowl until emulsified. Drizzle over salad and serve!