

Arugula and Pear Salad

Dressing:

2 tablespoons minced shallot
3 tablespoons vegetable broth
3 tablespoons extra-virgin olive oil
1 1/2 tablespoons balsamic vinegar
1/2 teaspoon Dijon mustard
1/4 teaspoon salt or to taste
Freshly ground pepper to taste

Salad:

1/2 cup chopped walnuts
2 firm red Bartlett pears
5 cups butterhead lettuce (Bibb or Boston), washed, dried and torn into bite-size pieces
4 cups arugula, trimmed, washed and dried

To prepare dressing, whisk shallots, broth, oil, vinegar, mustard, salt and pepper in a small bowl.

To prepare salad, toast walnuts in a small dry skillet over medium-low heat, stirring constantly, until fragrant, 2 to 3 minutes. Transfer to a small bowl and let cool.

Just before serving, cut pears into 16 slices each. Place in a large bowl. Spoon on 1 tablespoon of the dressing and toss to coat. Add lettuce, arugula and the remaining dressing; toss well. Place on plates. Top with walnuts.