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# *Arugula and Pear Salad*

**Prep Time:** 15 mins

**Cook Time:** 5 mins

**Total Time:** 20 mins

## **Ingredients**

- 2 tablespoon shallot(s), finely chopped
- 3 tablespoon broth, vegetable
- 3 tablespoon oil, olive, extra virgin
- 1 1/2 tablespoon vinegar balsamic
- 1/2 teaspoon mustard, Dijon
- 1/4 teaspoon salt
- pepper, black ground, freshly ground, to taste
- 1/2 cup(s) nuts, walnuts, chopped
- 2 medium pear, Bartlett, firm
- 5 cup(s) lettuce, bibb, or Boston, torn into bite-size pieces
- 4 cup(s) lettuce, arugula, trimmed



## **Preparation**

1. **To prepare dressing:** Whisk shallot, broth, oil, vinegar, mustard, salt and pepper in a small bowl.
2. **To prepare salad:** Toast walnuts in a small dry skillet over medium-low heat, stirring, until fragrant, 2 to 3 minutes. Transfer to a small bowl and let cool.
3. 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. Divide among 8 plates. Top with the walnuts.