

## Arcadian Harvest® Classic with Roasted Pears, Bleu Cheese and Candied Pecans

**Servings**

12

**Calories**

280

**Prep Time**

15 minutes

**Total Time**

55 minutes

**Skill Level**

Medium

### Ingredients

- 1 pound Mann's Arcadian Harvest® Classic
- 8 pears, firm/ripe, peeled, cored & cut lengthwise into 8 wedges
- 1 ½ tablespoons olive oil, extra-virgin
- 2 cups bleu cheese crumbles
- 2 cups candied pecans (recipe below)
- Dressing (recipe below)



### Dressing

- 1 tablespoon finely minced shallot
- 2 ½ tablespoons apple cider vinegar
- ½ teaspoon honey
- ¼ teaspoon salt
- ⅛ teaspoon black pepper
- ⅓ cup olive oil, extra virgin

### Candied Pecans

- vegetable oil spray, nonstick
- ½ cup sugar
- 2 tablespoons water
- ¾ cup pecan halves
- Pinch cream of tartar



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## The Method

Put oven rack in middle position and preheat oven to 425°F.

Toss pears with oil and spread in single layer in a 17" x 12" shallow baking pan, then season with salt and pepper. Roast pears, stirring and turning over twice until pears are tender and beginning to brown, 20-30 minutes. Cool about 15 minutes.

While pears are roasting and cooling, place 1 pound Arcadian Harvest Salad Blend into a large bowl.

Whisk together shallot, vinegar, honey, salt and pepper, then add oil in a slow stream, whisking until emulsified.

Just before serving, add roasted pears, candied pecans, bleu cheese and dressing to greens and toss to combine well.

### For the Candied Pecans:

Line baking sheet with foil; spray with nonstick spray. Combine sugar, 2 Tbsp water, and cream of tartar in heavy small saucepan. Stir over medium-low heat until sugar dissolves. Increase heat; boil without stirring until syrup is deep amber color, occasionally brushing down sides of pan with pastry brush dipped in water and swirling pan, about 7 minutes.

Remove from heat and immediately stir in pecans. Quickly pour mixture out onto prepared baking sheet. Working quickly and using 2 forks, separate pecans into individual halves. Cool completely. Break candied pecans apart, leaving each pecan half intact with some candied caramel attached.

Can be made 1 week ahead and stored airtight at room temperature.

Serves 12

### Nutrition Facts

Serving Size: 201g | Servings: 12

### Amount Per Serving

Calories 280 | Total Fat 16g (sat fat 4.5g trans 0g) | Cholesterol 15mg | Sodium 260mg | Total Carbohydrate 30g | Dietary Fiber 4g | Sugars 22g | Protein 6g | Vitamin D 0% | Calcium 10% | Iron 6% | Potassium 4%