

Nordstrom Blue Cheese and Pear Salad

Candied Walnuts:

Vegetable oil cooking spray
1 large egg white
2 ½ cups walnut halves and pieces
¾ firmly packed light brown sugar

Salad:

1 head romaine lettuce, trimmed and torn into bite size pieces
10 oz mixed baby greens
2 ripe pears, cored and cubed
1 red bell pepper, seeded, deribbed, and julienned
2 cups (about ½ lb.) crumbled blue cheese
Kosher salt
Freshly ground pepper

Dressing:

Champagne vinaigrette or Cherry balsamic vinaigrette (See recipe)

To make the Candied Walnuts, preheat oven to 325. Spray the bottom of a rimmed baking sheet with the cooking spray. In a bowl, whisk the egg white until it is completely foamy and no liquid remains. Fold in the walnuts and brown sugar. Toss gently to coat. Arrange the walnuts on the prepared baking sheet, keeping the individual pieces separate. Bake until the egg white-sugar mixture is cooked through and the nuts are golden brown, 12 to 14 minutes. Loosen the nuts from the pan with a spatula. Set aside on a plate to cool.

To assemble the salad, in a large bowl, combine the romaine, mixed baby greens, pears, bell pepper, blue cheese, and the walnuts. Add the vinaigrette and toss gently to coat the ingredients. Season to taste with salt and pepper. Serve on chilled plates to keep the salad cool and crisp.