



QCOOK

Pear & Blue Cheese Salad

with a creamy honey-mustard dressing & walnuts

Hands-on Time: 10 minutes

Overall Time: 15 minutes

Lunch: Serves 3 & 4

Chef: Jemimah Smith

Nutritional Info

	Per 100g	Per Portion
Energy	535kJ	2315kJ
Energy	128kcal	553kcal
Protein	3.5g	15.2g
Carbs	15g	66g
of which sugars	6.9g	29.7g
Fibre	2.3g	10g
Fat	6g	26g
of which saturated	2.5g	10.7g
Sodium	157.6mg	681.7mg

Allergens: Cow's Milk, Gluten, Wheat, Sulphites, Tree Nuts

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
120g	160g	Green Leaves <i>rinse</i>
3	4	Pears <i>rinse, peel, core & thinly slice</i> <i>1½ [2]</i>
90g	120g	Blue Cheese
150g	200g	Cucumber <i>rinse & cut into half-moons</i>
90g	120g	Croutons
180ml	240ml	Creamy Dressing <i>(120ml [160ml] Sour Cream, 15ml [20ml] Dijon Mustard, 30ml [40ml] Red Wine Vinegar & 15ml [20ml] Honey)</i>
30g	40g	Walnuts

From Your Kitchen

Seasoning (salt & pepper)
Water

1. **PEAR & CHEESE COMBO** In a serving bowl, add the green leaves, the pear, crumble in the blue cheese, the cucumber, and croutons.
2. **DRESSED TO IMPRESS** Drizzle over the creamy dressing, season and toss to combine.
3. **COMPLETE WITH CRUNCH** Scatter over the walnuts and get to eating!