

Taste of Fall Salad



Ingredients:

- 2/3 cup pecan halves
- 1/4 cup balsamic vinegar, divided
- Dash cayenne pepper
- Dash ground cinnamon
- 3 tablespoons sugar, divided
- 1x package (5 ounces) of spring mix salad greens
- 1/4 cup olive oil
- 1 teaspoon Dijon mustard
- 1/8 teaspoon salt
- 1 medium pear, thinly sliced
- 1/4 cup shredded Parmesan cheese

Instructions:

- In a large heavy skillet, cook the pecans, 2 tablespoons vinegar, cayenne and cinnamon over medium heat until nuts are toasted, about 4 minutes. Sprinkle with 1 tablespoon sugar. Cook and stir for 2-4 minutes or until sugar is melted. Spread on foil to cool.
- Place salad greens in a large bowl. In a small bowl, whisk the oil, mustard, salt and remaining vinegar and sugar; drizzle over greens and toss to coat. Arrange the greens, pear slices and pecans on six salad plates. Sprinkle with cheese.