

SPINACH PEAR SALAD WITH POMEGRANATES AND GOUDA CHEESE

A delicious spinach salad that combines pear, Oakdale Smoked Gouda, toasted pecans and pomegranate seeds, tossed in a delicious Sparrow Lane Pear Vinaigrette.

Ingredients

- FOR THE VINAIGRETTE:
- 2 Tablespoons of Scarlata Farms Olive Oil
- 2 Tablespoons Sparrow Lane Pear Vinegar
- ½ teaspoons Flavored Mustard (We used Sutter Buttes Sweet & Spicy)
- Salt and Pepper, to taste

Mix your ingredients together in order and whisk

- FOR THE SALAD:
- 1 Bag of washed or fresh cut Baby Spinach
- 1 whole Pear, sliced
- ½ cups Pomegranate Seeds
- ½ cups Toasted Pecans, Coarsely Chopped
- ½ cups Oakdale Smoked Gouda Cheese, Cubed

Place spinach in bowl, add pears, pomegranates, toasted pecans and cheese.

Add your vinaigrette and toss! Ready to eat!