



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

ARUGULA & PEAR SALAD



This beautiful fall salad will delight the senses! For best results, use California hazelnuts from a California Certified farmers' market.



00 HR 30 MINS



Serves 4



Featuring

[Alhambra Valley Pears & Beef](#)

INGREDIENTS

1/2 pound arugula
2 Bartlett pears, sliced
2 shallot cloves, sliced
Parmesan cheese as garnish
1/4 cup of hazelnuts, toasted and chopped

Dressing:

1 tablespoon apple cider vinegar
2 tablespoons olive oil
Honey to taste
Salt and pepper to taste

METHOD

Preheat oven to 350°F. Roast hazelnuts for 5-10 Minutes, until toasted. Remove from oven and place in a towel, wrap and set aside to cool. Once cool, use the towel to rub off skins. Roughly chop nuts.

Cover shallots with vinegar and a pinch of salt. Set aside to macerate for 5 Minutes. Gradually whisk in olive oil. Combine arugula with all

ingredients, dress, and toss together. Using a zester grate cheese on top, serve, and enjoy!