

CHRISTMAS WREATH SALAD

SERVES 6

INGREDIENTS:

75G WALNUT PIECES

130G MIXED GREEN SALAD

3 RIPE PEARS – PEELED, CORED AND SLICED

250G BLUE CHEESE – CRUMBLED

50G POMEGRANATE SEEDS

DRESSING – 3 TBSP WHITE WINE VINEGAR,

1 TBSP RUNNY HONEY, 1 TSP WHOLEGRAIN

MUSTARD AND 2 TBSP OLIVE OIL,

SALT AND PEPPER



CONTINUED...



METHOD:



HEAT A LARGE DRY FRYING PAN, CHOP UP THE WALNUTS INTO PIECES, THEN ADD THE WALNUT PIECES INTO THE PAN. TOAST FOR 3-5 MINS. MAKE SURE YOU SHAKE THE PAN OFTEN. TIP INTO A BOWL TO COOL DOWN.

IN A SMALL SERVING BOWL, WHISK DRESSING INGREDIENTS TOGETHER.

ON A LARGE PLATTER, ARRANGE THE SALAD LEAVES IN A WREATH SHAPE. DOT OVER THE PEAR SLICES AND BLUE CHEESE. SCATTER THE POMEGRANATE SEEDS AND TOASTED, COOLED WALNUTS.

SERVE WITH A SMALL BOWL OF DRESSING.

