

# Gorgonzola pear walnut salad

## Ingredients

- 3 tablespoons olive oil
- 1 tablespoon fresh lemon juice
- 1 teaspoon honey
- $\frac{1}{2}$  teaspoon Dijon mustard
- $\frac{1}{4}$  teaspoon dried thyme
- Freshly ground black pepper, to taste
- Pinch of salt
- 5 cups mixed salad greens (such as arugula, spinach, or spring mix)
- 1 ripe pear, thinly sliced
- $\frac{1}{4}$  cup crumbled Gorgonzola cheese
- $\frac{1}{4}$  cup toasted walnuts
- 2 tablespoons golden or regular raisins

## Instructions

### Step 1: Make the Dressing

In a large mixing bowl, whisk together the olive oil, lemon juice, honey, mustard, thyme, pepper, and salt until well combined.

### Step 2: Toss the Greens

Add the mixed greens to the bowl and gently toss to coat with the vinaigrette.

### Step 3: Assemble the Salad

Top the dressed greens with pear slices, Gorgonzola crumbles, toasted walnuts, and raisins. Serve immediately for best texture and flavor.