

WATERCRESS, COMICE PEAR & GOATS CHEESE SALAD

Slices of pear and goats cheese with heirloom tomatoes served with watercress and a Classic Dressing



PREP TIME
10 MIN



COOK TIME
NA



SERVINGS
4

Ingredients



- 160g Goats Cheese
- 4 comice pears
- 200g watercress
- Juice of ½ a lemon
- 12 mixed heirloom tomatoes
- 60g [Blenders Classic Dressing](#).
- Black Pepper
- Walnuts to garnish

Allergens

Contains Milk, Nuts, Mustard

Method

1. Prepare the watercress, rinsing in cold water and drain. Arrange the watercress in 4 salad bowls.
2. Cut the pears in half, remove the core and slice into bitesize pieces. Place in a bowl and add the lemon juice.
3. Slice the goats cheese and cut the tomatoes in half. Arrange the tomatoes, pears, and goats cheese on top of the watercress and season with black pepper.
4. Finally, drizzle the salad with the [classic dressing](#), garnish with walnuts and serve.

