

## Thyme Roasted Pear Salad with Apple Cider Vinaigrette

**Dressing** (Makes extra)

**Serves: 4**

1 cup olive oil  
1/3 c. apple cider vinegar  
1 large shallot, finely chopped  
2 tsp. fresh thyme  
salt and pepper

### **Pears and Salad:**

1 bu. Fresh thyme  
1 ripe but firm Bartlett pear, halved and cored  
1 tbsp. honey  
1 head of butter leaf lettuce  
1 head baby arugula  
4 tbsp. hazelnuts, toasted and chopped

### **For Dressing:**

Whisk all ingredients in small bowl to blend. Season dressing to taste with salt and pepper.

### **For Pears and Salad:**

Preheat oven to 400°F. Scatter thyme sprigs on rimmed baking sheet. Place pear halves, cut side down, on work surface. Starting 1/2 inch from stem and leaving pear half intact, cut each lengthwise into 1/3- to 1/2-inch-wide slices. Press pear gently to fan slices; place atop thyme sprigs.

Drizzle pears with honey; sprinkle with salt and pepper. Bake until pears are tender, about 15 minutes. Let stand on baking sheet at least 30 minutes and up to 4 hours.

Combine lettuce and arugula in large bowl. Add dressing and toss to coat. Divide salad among plates. Place pear alongside greens. Sprinkle with nuts.