



Refreshing, full-bodied, filling yet light- that is how I would describe my pear and tree tomato salad with a pear ginger vinaigrette. #musttry!!!



## **Ingredients**

1 cup of French beans For the dressing

½ cup of chopped bacon 1 pear, blended

Sliced pear slices 6 tablespoons of olive oil

Tree Tomato, sliced 2 tablespoons of balsamic vinegar

½ cup of grapes ½ teaspoon of grated ginger

<sup>1</sup>/<sub>4</sub> cup of dania Salt

Pepper

## Method

First start by preparing the salad dressing. Pop everything into your container, give it a good shake then set aside.

For the salad- start by prepping the French beans and the bacon- both of which will require a quick sear. Slice all the other ingredients then compose them in your bowl in whichever order. Dress the salad- give it a light toss, then serve.



SERVE WITH: on it's own (read-with a smile on your face ©)

This recipe was brought to you by Kaluhi's Kitchen from: http://www.kaluhiskitchen.com/pear-tree-tomato-salad-with-pear-ginger-vinaigrette/

Video: https://youtu.be/ye5fWSRqWnY