

Market salad with pear, apple, walnuts, and goat cheese

SERVES: 1 TIME: 5 MIN

A seasonal salad that's bitter and slightly sweet.

Ingredients

1 cup little gem lettuce, chopped
½ cup endive, thinly sliced
½ cup radicchio, thinly sliced
½ cup garbanzo beans, rinsed
1 pear, sliced
½ apple, sliced
4 walnut halves, coarsely chopped
1 Tbsp goat cheese, crumbled
1 tsp extra virgin olive oil
Juice from ¼ to ½ lemon
Kosher salt
Fresh cracked black pepper

Instructions

1. In a large bowl, gently combine lettuce, radicchio, and endive; drizzle with olive oil and lemon juice; season with salt and pepper. Plate and top with garbanzo beans, pear, apple, walnuts, and goat cheese.

NOTES:

Spinach would also work well here and pecans would be a good substitute for walnuts.