



Endive, Radicchio & Spinach Salad With Pear Dressing

- Dressing:
 - 1 (16-oz.) can pears in heavy syrup
 - 2 Tbsp. olive oil
 - 1 Tbsp. freshly squeezed lemon juice
 - 1 1/2 tsp. salt
 - 1/4 tsp. black pepper
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- Salad:
 - 3/4 lb. Belgian endive, cored and cut lengthwise into thin strips
 - 1 small head radicchio, coarsely chopped
 - 1 (6-oz.) bag baby spinach
 - 1 ripe Bartlett pear, peeled, cored and sliced
 - 1/2 cup Almond Accents® Original Oven Roasted Flavored Sliced Almonds



Preparation Time : 15
minutes

Drain canned pears, reserving 1 Tbsp syrup. In blender, purée pears, oil, lemon juice, salt, pepper and reserved syrup. In large bowl, toss endive, radicchio, spinach, and pear with dressing until evenly coated. Sprinkle with Almond Accents.

Makes 4 servings

Nutrition Information Per Serving: 291 calories; 14 g fat; 0 mg cholesterol; 380 mg sodium; 38 g carbohydrate; 10 g fiber; 5 g protein

For more great recipe ideas, visit www.almondaccents.com.