

Pear & Cranberry Chopped Salad

(Cook's Illustrated)



Ingredients:

- 2 Cucumbers, peeled, halved lengthwise, seeded and cut into $\frac{1}{2}$ " dice
- Salt & Pepper
- 6 tbsp EVO oil
- 6 tbsp Sherry Vinegar
- 2 red Bell Peppers, stemmed, seeded, and cut into $\frac{1}{4}$ " pieces
- 2 ripe but firm Pears, cut into $\frac{1}{4}$ " pieces
- 1 small red Onion, chopped fine
- 1 cup dried Cranberries
- 2 Romaine Lettuce hearts (6 oz each), cut into $\frac{1}{2}$ " pieces
- 8 oz Blue Cheese, crumbled (2 cups)
- 1 cup shelled Pistachios, toasted & chopped

Method:

Combine cucumber and 1 tsp salt in a colander set over a bowl; let stand 15 minutes. Whisk oil and vinegar together in a large bowl. Add drained cucumber, bell pepper, pear, onion and cranberries; toss and let stand at room temperature to blend flavors – 5 minutes. Add romaine, blue cheese and pistachios; toss to combine. Season with salt and pepper to taste, plate and serve.