

BELLINI'S

Prodotto Insalata

Ingredients

- Mixed greens; romaine, baby spinach, red leaf; your preference (6 cups)
- Balsamic vinaigrette (3 oz.)
- Vine ripened tomatoes (4)
- Red onion (to taste)
- Toasted walnuts (2 cups)
- Butter (2 tablespoons)
- Salad oil (1/4 cup)
- Honey (1/4 cup)
- Brown sugar (1/3 cup)
- Red pepper strips (1 pepper)
- Pear slices (1 whole pear)
- Gorgonzola cheese (1 cup)
- Dried cranberries (1/2 cup)

Grocery List

- Salad mix
- Balsamic vinaigrette
- Vine-ripened tomatoes
- Red onion
- Walnut halves
- Butter, salad oil, honey & brown sugar
- Red peppers
- Pears
- Gorgonzola cheese
- Dried cranberries

eatdrinkbellinis.com

The Prep

- Mix melted butter, salad oil, honey, and brown sugar; combine well
- Combine this mixture with the walnut halves
- Transfer to a sheet pan and bake for at 350 degrees for 18-20 minutes
- Slice the red peppers into long strips, quarter your tomatoes, rough chop your lettuce and thinly slice your red onions
- Cut your pear in thin strips

The Salad

- Toss the salad mixture, red onions, red pepper strips with a balsamic vinaigrette in a mixing bowl
- Transfer the salad onto a platter for serving
- To the platter add your tomatoes, pear slices and dried cranberries
- Garnish the salad with the toasted walnuts and gorgonzola cheese
- Serve with crusty Italian bread as a appetizer or a meal