

CUCUMBER PEAR SALAD



TOTAL TIME 10 minutes

PREP TIME 10 minutes

COOK TIME N/A

SERVES

COOKING LEVEL
Fasy

1.75 lb Pure Flavor® Uno Bites™ Nano Cucumbers, sliced

2 heads kale

1 pear, sliced

¼ cup Pecans

1/4 cup goat cheese, crumbled

1/4 cup grapes, sliced

Dressing

1/4 cup olive oil

1 clove garlic

2 tbsp apple cider vinegar

1 tbsp maple syrup

1 tsp fresh thyme

Kosher salt and pepper

RECTIONS

- 1. Remove the stems from the kale and tear it up with your hands into bite-sized pieces. Place in a large bowl.
- 2. To make the dressing, whisk together the olive oil, apple cider vinaigrette, maple syrup, garlic, thyme, salt and pepper.
- 3. Pour the dressing over the kale and toss well to combine.
- 4. Arrange the cucumbers, pecans, goat cheese, grapes and pears on top of the tossed kale, and enjoy!