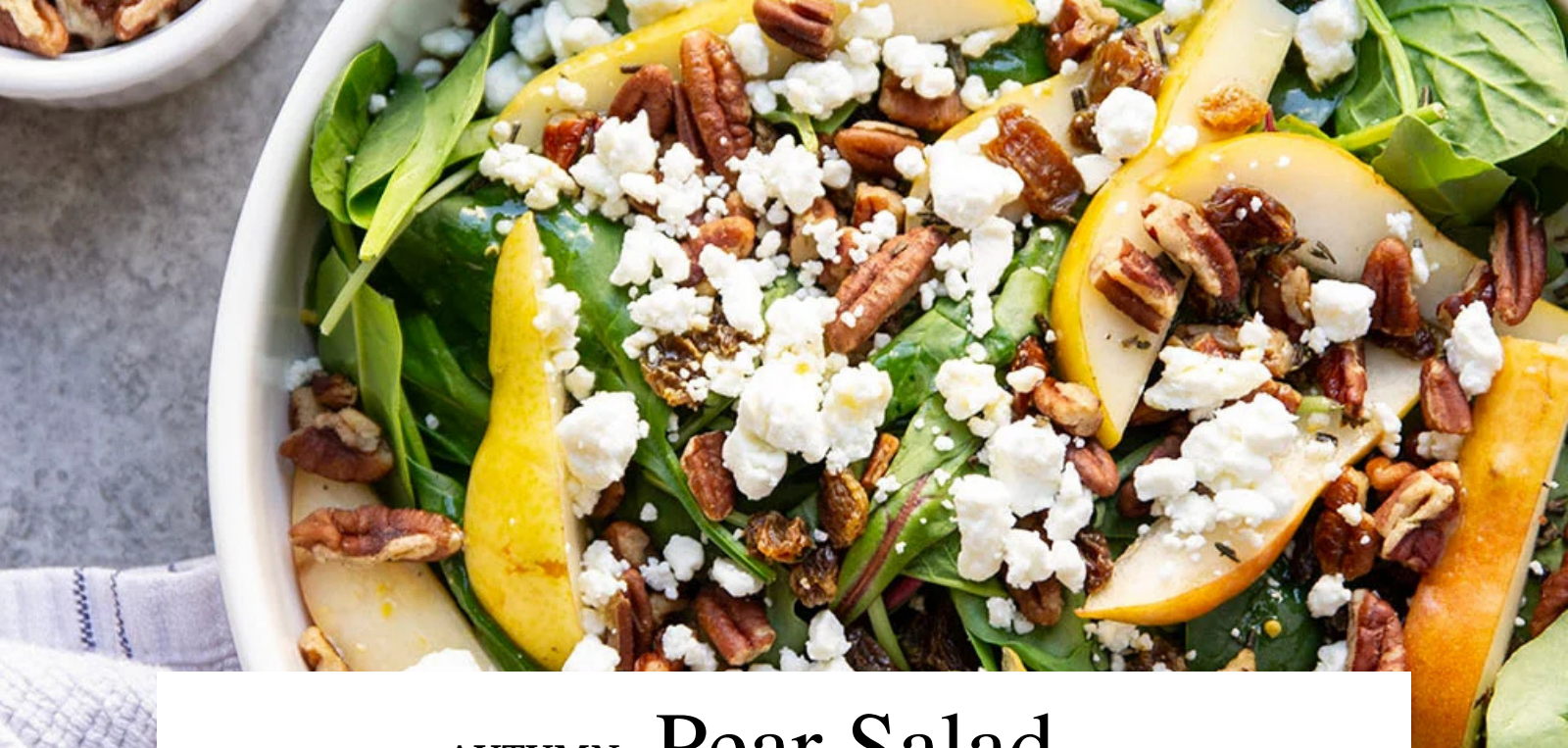




AUTUMN Pear Salad

This vibrant fall salad combines tender chicken, juicy pears, creamy goat cheese, and toasted pecans, all tossed in a maple balsamic dressing. Pairs beautifully with River Stone’s Splash, a lively white blend that enhances the salad’s fresh and fruity flavours.


SERVINGS
4-6


TIME
45 minutes


DIFFICULTY
Easy


PAIRING
Splash

INGREDIENTS

For the salad

- 2 cooked chicken breasts, cooled and sliced (best prepared the day before)
- 6 cups mixed greens
- 2 ripe pears, diced into bite-size pieces
- 1 cup cherry tomatoes, halved
- ½ cup toasted pecans (see instructions)
- ½ cup crumbled goat cheese (or substitute cream cheese)

For the dressing (3-2-1 ratio)

- 3 tablespoons salad oil (olive or avocado oil works well)
- 2 tablespoons balsamic vinegar
- 1 tablespoon maple syrup

DIRECTIONS

1. Cook the chicken breasts by grilling, baking, or pan-searing until fully cooked through. Let them cool completely, ideally refrigerating overnight. Slice thinly before adding to the salad.
2. Preheat oven to 350°F (175°C). Spread pecans evenly on a baking sheet and toast for 5 minutes, until fragrant and lightly browned. Remove and let cool completely.
3. In a small bowl, whisk together salad oil, balsamic vinegar, and maple syrup in a 3:2:1 ratio. Adjust to taste with a pinch of salt and pepper if desired.
4. Place mixed greens in a large serving bowl. Top with sliced chicken, diced pears, cherry tomatoes, toasted pecans, and crumbled goat cheese.
5. Drizzle the maple balsamic dressing over the salad just before serving. Toss gently to combine and enjoy immediately.

Pair with River Stone Estate Winery’s 2024 Good Neighbours Splash
Appetizer suggestion: Caramelized Onion & Brie Tartlets or Mini Pumpkin Soup Cups
Dessert suggestion: Maple Crème Brûlée