

Jicama Pear Salad

Serves: 2

Ingredients:

- 2 Pears of your choice, Bartlett, Red or Asian Pears would all be delicious
- 1 jicama bulb
- 3 tbsp of roughly chopped walnuts
- 2 tsp olive oil
- 1 tsp cider vinegar or a vinegar of your choice (champagne, white wine.)
- 1 light drizzle of honey or agave
- 1 package of baby spinach
- Salt and Pepper to taste

Directions:

1. Bring a non stick pan to medium high heat, add chopped walnuts and toss in pan until slightly fragrant, remove from heat and place in a separate bowl, allow to cool while you assemble the remaining ingredients.
2. In a mixing bowl, combine the oil, vinegar drizzle of honey and a pinch of salt and pepper. Whisk together lightly.
3. On top of the dressing, toss in your sliced jicama and pears. Allow to marinate for approximately 15 minutes.
4. When ready to plate, toss 3 cups of baby spinach into the mixture, another pinch of salt and pepper, and $\frac{1}{2}$ of the toasted walnuts. Lightly fold the salad together and plate.
5. Top with remaining walnuts and enjoy.

