

# Asian Pear, Asparagus and Walnut Salad - (serves 4)

2 Asian pears, peeled  
and sliced

2 tsp. freshly squeezed  
lemon juice

1 lb. asparagus, blanched  
( $\frac{1}{2}$ -inch slices)

$\frac{1}{4}$  cup scallions  
( $\frac{1}{4}$ -inch slices)

$\frac{1}{2}$  cup walnut pieces, toasted

2 tbsp. honey-Dijon dressing

8 romaine lettuce leaves



Blanch asparagus. Allow to cool. In a large bowl, toss pears in lemon juice. Add asparagus, scallions and toasted walnuts. Toss dressing with pear mixture until all is thoroughly coated. Place two lettuce leaves on each plate and spoon salad mixture on top.

**Serve immediately.**