

# Arugula Salad with Pear Nectar Vinaigrette



Prep time 15m | Total time 25m | Yields 6 Servings



## Ingredients

### For the Pear Nectar Vinaigrette:

|                           |                              |
|---------------------------|------------------------------|
| <b>1</b><br>can (9.6 oz.) | GOYA® Pear Nectar            |
| <b>1</b><br>tbsp.         | GOYA® Lemon Juice            |
| <b>1</b><br>tbsp.         | Dijon mustard                |
| <b>1</b><br>tsp.          | GOYA® Sazonador Total        |
| <b>1/2</b><br>tsp.        | GOYA® Minced Garlic          |
| <b>1/4</b><br>tsp.        | freshly ground black pepper  |
| <b>1/2</b><br>cup         | GOYA® Extra Virgin Olive Oil |

**For the Salad:**

|                   |                                |
|-------------------|--------------------------------|
| <b>6</b><br>cups  | baby arugula, rinsed and dried |
| <b>2</b>          | pears, cored and thinly sliced |
| <b>3</b><br>oz.   | fat-free feta cheese, crumbled |
| <b>1/4</b><br>cup | toasted walnuts                |

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- 1 Bring pear nectar to boil in small saucepan over medium-high heat. Reduce heat to medium-low. Simmer, stirring occasionally, until nectar thickens and reduces to  $\frac{3}{4}$  cup, about 10 minutes; set aside until cool.
- 2 Transfer reduced nectar to medium mixing bowl. Stir in lemon juice, mustard, Sazonador Total, garlic and pepper until combined. Using whisk, add olive oil in slow steady stream, whisking constantly to combine. Set aside. (note: this vinaigrette yields 1  $\frac{1}{4}$  cups. Store left-over vinaigrette in sealed container in refrigerator for up to 1 month).
- 3 In large salad bowl, toss together arugula, pears, feta, walnuts . Divide Salad evenly among serving plates. Drizzle 1 tbsp. dressing over each portion. Serve immediately.

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