

Maple Pecan Salad

Prep Time: 15 minutes

Cook Time: 5 minutes

4 C mixed baby greens
1/2 C maple-glazed pecans
1/2 C dried cherries
1/4 C crumbled blue cheese
1 lg pear, thinly sliced
1/4 C Maple Creme Oolong tea, brewed

and cooled
3 T walnut oil
2 T balsamic vinegar
1 T maple syrup
1 † Dijon mustard
Salt and pepper to taste

Prepare the dressing: In a small bowl, whisk together the brewed tea, walnut oil, balsamic vinegar, maple syrup, and Dijon mustard. Season with salt and pepper to taste.

Assemble the salad: In a large bowl, combine the mixed baby greens, maple-glazed pecans, dried cherries, blue cheese, and pear slices.

Dress the salad: Drizzle the dressing over the salad and toss gently to combine.

Serve immediately: Enjoy this mystic salad as a delightful starter or a light main course.