



**Pan-Roasted Pear Salad with Watercress, Parmesan, and Pecans**

## Pan-Roasted Pear Salad with Frisée, Goat Cheese, and Almonds

Serves 6 | Total Time 1¼ hours **VEGETARIAN**

**WHY THIS RECIPE WORKS** Adding ripe, juicy pear to a salad is a hit when you use peak-season fruit. But when you pan-roast the pears, even less-than-optimal fruit will taste amazing, as the caramelization heightens the pears' subtle complexity and intensifies their sweetness. Tossing the pears with sugar sped up browning, and cooking them in quarters on the stovetop let us control the heat and avoid overcooking. Since we were using balsamic vinegar in the dressing, we tried adding a couple of extra tablespoons of balsamic vinegar to the hot pan while roasting the pears. The extra vinegar instantly reduced to form a glazy coating on the pears, perfectly matching the flavor of the salad. We prefer Bartlett pears here, but Bosc pears can also be used. The pears should be ripe but firm. Check the flesh at the neck of the pear—it should give slightly when pressed with your finger. Romaine lettuce can be substituted for the green leaf.

- 1½ pounds pears, quartered lengthwise and cored
- 2½ teaspoons sugar, divided
- ¼ teaspoon table salt
- ⅛ teaspoon pepper
- 2 tablespoons extra-virgin olive oil, divided
- 3 tablespoons plus 1 teaspoon balsamic vinegar, divided
- 1 small shallot, minced
- ½ small head green leaf lettuce (4 ounces), torn into 1-inch pieces
- 1 head frisée, torn into 1-inch pieces
- 1 cup crumbled goat cheese or feta (4 ounces)
- ¾ cup toasted sliced almonds

**1.** Toss pears with 2 teaspoons sugar, salt, and pepper. Heat 2 teaspoons oil in 12-inch skillet over medium-high heat until just smoking. Add pears in single layer, cut side down, and cook until golden brown, 6 to 8 minutes, flipping them halfway through cooking.

**2.** Turn off heat, leaving skillet on burner, and add 2 tablespoons vinegar to skillet. Gently stir until vinegar becomes glazy and coats pears, about 30 seconds. Transfer pears to large plate and let cool completely, about 45 minutes. Cut each pear quarter crosswise into ½-inch pieces if desired.

**3.** Whisk together remaining 4 teaspoons oil, remaining 4 teaspoons vinegar, shallot, and sugar in large bowl. Add lettuce, radicchio, and cooled pears and toss to combine. Season with salt and pepper to taste, sprinkle with walnuts, and serve.

**Pressure-Cooker Beet and Watercress Salad with Orange and Dill**

