



Crisp Asian Pear Frisee Salad with Maple Ginger Dressing

Simple to make; Beautiful to serve

- 1 (1-inch) piece fresh ginger, peeled
- 4 Tablespoons maple syrup
- 8 cups frisee lettuce (about ½ head), trim ends, separate leaves
- 3 green onions, trimmed, slant chopped
- 1 watermelon radish, trim ends, quartered, sliced
- 1/4 cup coarse chopped cilantro
- 1/2 cup toasted sliced almonds
- 2 teaspoons toasted sesame seeds
- 1 Asian pear, peeled, cored, quartered, thin sliced
- 2 Tablespoons fresh lemon juice

Maple Ginger Dressing

- 2 Tablespoons natural rice vinegar
- 3 Tablespoons olive oil
- 1/2 Tablespoon sesame oil
- 1 teaspoon Dijon mustard
- 1 Tablespoon prepared maple ginger syrup
- 1/2 teaspoon salt or to taste

Prepare Ginger Maple Syrup Infusion: Chop ginger into coarse pieces; place in microwave safe small bowl. Mix with maple syrup; cook in microwave for about 15 seconds or until hot. Set aside for about 15 to 20 minutes.

Prepare Salad Ingredients: In a large bowl, combine frisee lettuce, slant chopped green onions, watermelon radish slices, cilantro, almonds, and sesame seeds. Set aside.

Strain ginger pieces from maple syrup. Remove and set aside 1 Tablespoon prepared maple ginger syrup for dressing. In a small bowl, toss Asian pear slices with lemon juice and remaining maple ginger syrup. Set aside.

Prepare Maple Ginger Salad Dressing: In a small bowl, whisk together rice vinegar, olive oil, sesame oil, mustard, reserved prepared maple ginger syrup and salt to taste.

In a large bowl, combine salad ingredients with pear slices; drizzle with salad dressing; toss to coat. Serves: about 4 to 6

About the Recipe: The light maple ginger dressing delightfully flavors the tender lettuce, bold radish slices, crisp almonds, and green onions. The juicy Asian pears sweeten the contrasting textures of this Asian inspired salad.

What is Frisee Lettuce?

Frisee is a member of the chicory family with its leaves going from light green, yellow, to white. It has a frizzy look and texture. Its slight bitter edge pares well with fruity dressings.