

### **Romaine lettuce and Arugula with Caramelized Pears and Walnuts:**

- 1½-2 cups peeled & chopped Bosc pear (about 6 medium)
- 2 tbsp sugar
- 2 cups (about 4 ounces) crumbled blue cheese
- 13 cups Arugula leaves, stems removed
- 13 romaine lettuce leaves
- 4 tbsp chopped walnuts, toasted
- 1/8 teaspoon salt
- 1 tsp chopped fresh parsley

Heat large nonstick skillet over medium high heat; coat pan with cooking spray. Add pear and sugar to pan; sauté 2 minutes or until tender. Cool.

Place pear mixture, blue cheese, walnuts and salt in a bowl; stir gently to combine. Spoon about 1½ tablespoons pear mixture into each endive leaf. Arrange leaves on platter, sprinkle evenly with parsley.