

My Favorite Sweet and Savory Caramelized Pear and Blue Cheese Salad Recipe

Let me show you why this salad works so beautifully and how simple it is to make at home.



CARAMELIZED PEAR AND BLUE

CHEESE SALAD

You Will Need

2 ripe pears, sliced

1 tablespoon butter

1 tablespoon honey or maple syrup

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TIME
20 min

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INGREDIENTS

You'll Need (Serves 4 | Prep Time: 10 minutes |
Cook Time: 8 minutes)

For the Dressing: 3 tablespoons olive oil 1
tablespoon balsamic vinegar 1 teaspoon Dijon
mustard 1 teaspoon honey Salt and black pepper to
taste How I Make Caramelized Pear and Blue Cheese
Salad (:

DIRECTIONS

1. Step-by-: Step)
2. Caramelize the : Pears
3. I melt the butter in a skillet over medium heat, add the brown sugar, and stir until it melts and starts to bubble. Then I add the pear slices and cook them for 2-3 minutes on each side until golden and soft. The kitchen smells amazing while they cook.
4. Make the : Dressing
5. In a small bowl, I whisk together the olive oil, balsamic vinegar, Dijon mustard, honey, salt, and pepper until smooth and well combined. I always taste and adjust - sometimes a little more honey or vinegar makes it perfect.
6. Assemble the : Salad
7. I start with a bed of mixed greens on a large platter or individual plates. I scatter the caramelized pears on top, followed by crumbled blue cheese, red onion slices, and candied pecans.
8. Drizzle and : Serve
9. Right before serving, I drizzle the dressing evenly over the salad and give everything a light toss. I always save a few extra pears and nuts to place on top for presentation.
10. My Favorite : Tips for the Best Pear and Blue Cheese Salad
11. Use ripe but firm pears:
12. They'll hold their shape while caramelizing and won't get mushy.
13. Don't overcook the pears:
14. Just until golden and soft - you want them to hold

their structure.

15. Toast the nuts if they're not candied:
16. It brings out their natural sweetness and crunch.
17. Use good-quality blue cheese:
18. The stronger the cheese, the better the contrast.
19. Add a protein:
20. Grilled chicken or prosciutto pairs beautifully with this salad.
21. What I : Serve with Caramelized Pear and Blue Cheese Salad
22. This salad is a star on its own but also works wonderfully as part of a meal. Here's what I like to pair it with:
23. Grilled steak or roast chicken for a hearty dinner
24. Crusty artisan bread or warm baguette slices
25. A glass of chilled white wine or sparkling water with lemon

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