

olivabella

slow food for your fast life

Arugula & Pear Salad

You won't believe how delicious something so simple can taste when the ingredients are a match made in heaven!

- one bunch baby Arugula, lightly rinsed and dried (Arugula bruises easily, so be gentle)
- one ripe pear, any kind, cut into small chunks
- fresh or dried blueberries (best to use fresh in-season, dried out-of-season)
- gorgonzola piccante cheese
- walnuts pieces
- toasted almond slivers (slivered almonds can easily be toasted in a dry pan on med-high heat, watched closely & lightly tossed, until lightly browned)
- a pinch of large-granule sea salt (optional)
- oliva bella olive oil*
- oliva bella Balsamico

Mix together all ingredients in large serving bowl, drizzle approx. 2 tbs. olive oil and 1 -2 tsp. Balsamico over, and gently toss to mix. Serve with any oliva bella bread.

*any of the oliva bella olive oils will work