

Taste of Home



Chocolate Pear and Cherry Salad

TOTAL TIME: Prep: 25 min. + chilling Bake: 15 min.

YIELD: 2 servings.

Taste of Home

It's fun to come up with new ways to use the ingredients we love. I developed a chocolate vinaigrette, knowing how well it would play with stone fruit, the peppery bite of arugula and the deep acidic sweetness of balsamic. There are tons of other options that can go with this vinaigrette, so feel free to play! —Ryan Christie, Pacheco, California

Ingredients

3/4 cup cut French green beans (haricots verts)

3 tablespoons olive oil, divided

1/8 teaspoon salt

1/8 teaspoon pepper

1/4 cup balsamic vinegar

1 ounce dark chocolate candy bar, chopped

1 tablespoon red wine vinegar

4 cups fresh arugula

1 medium pear, peeled and cut into 1/2-inch cubes

1/2 cup frozen pitted sweet cherries, thawed and halved

1/4 cup dried cranberries

3 tablespoons coarsely chopped pecans

1 tablespoon minced dried apricots

2 teaspoons thinly sliced fresh mint leaves

Directions

1. Heat oven to 350°. In an 8-in. square baking dish, toss beans with 1 tablespoon olive oil, salt and pepper. Roast until tender, 12-15 minutes. Remove from oven. Toss with balsamic vinegar; refrigerate, covered, 1-1/2 - 2 hours.
2. Meanwhile, in a microwave, melt chocolate; stir until smooth. Pulse melted chocolate, red wine vinegar and remaining 2 tablespoons olive oil in a blender until smooth.
3. Divide arugula evenly between 2 salad bowls. Drizzle with chocolate mixture. Top with pears, cherries, cranberries and beans; sprinkle with pecans, apricots and mint leaves.

© 2023 RDA Enthusiast Brands, LLC

Taste of Home