

## Layered Arugula Salad with Pear Vinaigrette

*Shared from Magnolia Table: A Collection of Recipes for Gathering by Joanna Gaines.*

### Ingredients

#### Pear Vinaigrette

- ¼ cup pear vinegar
- 2 tablespoons minced shallot
- ½ teaspoon kosher salt
- 2 teaspoons whole grain Dijon mustard
- ¼ teaspoon freshly ground black pepper
- ¼ cup walnut oil
- ¼ cup grapeseed oil or mild, extra virgin olive oil

#### Arugula Salad

- 5 ounces baby arugula( about 5 cups)
- 2 firm-ripe pears, peeled if desired, cored, and cut into thin wedges
- 1 cup pomegranate arils( from about 1 pomegranate)
- 1 cup Buttered Walnuts
- ½ cup coarsely crumbled blue cheese( about 4 ounces)

### Instructions

1. To make the pear vinaigrette. In a medium bowl, whisk together the vinegar, shallot, and salt. Let sit for 5 minutes.
2. Whisk in the mustard and pepper. Whisking constantly, add the oils in a slow, steady stream. Whisk again just before serving. Store in an airtight container in the refrigerator until needed and for up to 4 days.
3. To make the arugula salad: Spread half of the arugula in a medium glass-serving bowl (preferably with straight sides, such as a trifle bowl).
4. Arrange half of the pears over the arugula. Sprinkle with half of the pomegranate arils and half of the walnuts.
5. Repeat the layers once more. Scatter the blue cheese over the top.
6. Just before serving, drizzle a few spoonful of vinaigrette over the salad, just enough to gloss the arugula, and pass the rest at the table.

*\*Makes 4-6 servings*