

SUSTAINABLE **RECIPE**



WYLAND NATIONAL MAYOR'S CHALLENGE
FOR WATER CONSERVATION

Pear & Blue Cheese Salad Top Chef Alum Stefan Richter

2 ripe pears peeled and cut in small cubes

2 medium golden beets

3 TBSP crumbled blue cheese

1 TBSP extra-virgin olive oil

1 TBSP white wine or champagne
Vinegar

2 TSP clover honey

Salt and pepper to taste

8 OZ of arugula and water cress

1/2 CUP of roasted walnuts

1. Wrap the beets in foil with veggie oil, salt and pepper to taste and roast in a 425 degree oven, about 45 minutes.

2. Put the cubbed pears in a medium sized bowl, and dress with the honey, olive oil, and vinegar, salt and pepper and let rest for 10 min

3. When the beets are cooked let them cool down for 15 min, peel and cut them into small even cubes and add to your mix.

4. Add the greens, mix/sprinkle the crumbled blue cheese and nuts atop the beet and pear salad.