



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Roasted Pear Salad with Chicken & Feta

24 Servings

Ingredients

1 (#10) can Pacific Northwest Canned Pears, diced, in juice, drained
12 cups chopped romaine lettuce
12 cups spring lettuce mix, or mix of baby greens
6 cups Craisins
3 cups prepared raspberry vinaigrette
Salt and freshly ground black pepper to taste
3-3/4 pounds cooked chicken, diced
24 ounces feta cheese

Method

Preheat oven to 400 degrees F and lightly oil or spray a baking sheet with sides.

Place the drained pears on the prepared baking sheet and roast 8 to 10 minutes, or until lightly caramelized. Remove the pan from oven and set aside to allow the pears to cool slightly.

Meanwhile, combine the lettuces in a large bowl with the dried cranberries and vinaigrette. Toss to combine and coat all of the lettuce leaves, and season to taste with salt and pepper. To serve, place 1-1/4 cup greens in the center of each plate. Top with 2-1/2 ounces diced chicken, 1/3 cup roasted pears and 1-ounce feta cheese, crumbled over top.

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Nutrition

<i>Calories</i>	400
<i>Total Fat</i>	14 g
<i>Saturated Fat</i>	8 g
<i>Sodium</i>	818 mg
<i>Carbohydrate</i>	44 g
<i>Fiber</i>	5g
<i>Protein</i>	26g
<i>Vitamin A</i>	220g
<i>Vitamin C</i>	26mg
<i>Calcium</i>	494 mg
<i>Iron</i>	2 mg