

Roasted Pear Salad with Chicken & Feta

6 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

1 (29-ounce) can Pacific Northwest Canned Pears, diced, in juice, drained
3 cups chopped romaine lettuce
3 cups spring lettuce mix, or mix of baby greens
1-1/2 cups dried cranberries or Craisins
3/4 cup prepared raspberry vinaigrette, plus more for serving
6 ounces feta cheese
10 ounces cooked chicken, diced

Method

Preheat the 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 bowl with the dried cranberries and vinaigrette. Toss to combine and coat all of the lettuce leaves with vinaigrette. Season to taste with salt and pepper.

To serve, arrange the greens on a large platter. Top with the pears, chicken and crumbled feta cheese. Serve with additional vinaigrette on the side, if desired.

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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