Pear and Goat Cheese Salad with Balsamic Reduction

Ingredients from garden:

| 2 pears, cored and sliced thinly | 10 cups trimmed rocket |

Other ingredients:

| 1/4 cup balsamic vinegar | 2 tablespoons honey | 1 tablespoon extra virgin olive oil | 1/8 teaspoon ground pepper |
| 1/8 teaspoon sea salt | 2 tablespoons crumbled goat cheese | 2 tablespoons toasted pine nuts |

Equipment needed:

| Small sauce pan | Chopping board | Sharp knife |

Method:

1. Bring the vinegar to a slow boil over medium-high heat.
2. Reduce heat, and simmer for 2 minutes. The vinegar will start to resemble a syrup.
3. Remove the pan from heat, and add the honey. Set aside while you assemble the salad.
4. In a large serving bowl toss the rocket with olive oil, salt, and pepper.
5. Slice the pears in half, cut out the core and then slice thinly.
6. Into the serving bowl add the pears, cheese and pine nuts (check for nut allergies!).
   Do NOT TOSS the salad.
7. Drizzle the balsamic reduction over the salad.

Focus keeper: ____________________________  Quiet Captain: ____________________________
Material Monitor: _______________________  Gate keeper: ____________________________