Summer Salad with **Tupperware** Cinnamon Pear-Infused Vinaigrette

Serves: 6–8

Serving Size: 1 cup salad: 2 tbsp. dressing

Ingredients

½ pint/200 g fresh strawberries½ cup shelled walnuts, chopped1 pear, cored and thinly sliced10 oz./300g package romaine lettuce

1 small red onion, thinly sliced Cinnamon Pear-Infused Vinaigrette (recipe below)

Combine first six ingredients in a large bowl. Drizzle with half of the vinaigrette, tossing to coat.

Serve remaining vinaigrette with salad.

Cinnamon Pear-Infused Vinaigrette (Makes 2/3 cup)

1/3 cup pear-infused vinegar 1/4 tsp. pepper

2 tsp. sugar 1 tsp. Simple Indulgence™ Cinnamon-Vanilla Seasoning Blend

½ tsp. salt

1/3 cup extra virgin olive oil

Combine first five ingredients (through seasoning blend) in base of Whip 'N Prep™ Chef. Cover and, while turning handle, drizzle olive oil slowly through funnel to emulsify. Once all the olive oil is added, transfer vinaigrette into Quick Shake® Container,

seal and chill. Shake well before serving.

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Cinnamon Pear-Infused Vinaigrette (Makes 2/3 cup)

1/3 cup pear-infused vinegar 1/4 tsp. pepper

2 tsp. sugar 1 tsp. Simple Indulgence™ Cinnamon-Vanilla Seasoning Blend

1/2 tsp. salt

1/3 cup extra virgin olive oil

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1/2 pint/200 g fresh strawberries 1/2 cup shelled walnuts, chopped 1 pear, cored and thinly sliced 10 oz./300g package romaine lettuce

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