



Roasted Pears & Arugula with Herbed Goat Cheese

Makes 10 servings ~ \$14.20 (\$1.42 per serving)

Use firm pears (any variety) for this appetizer. Pears do not have to be roasted, but roasting gives them a nice texture. Serves 10 as appetizers.

Ingredients

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| 6 firm organic pears | 2 Tbsp. local organic honey |
| 11 oz. local organic goat cheese | Handful of arugula leaves, washed & dried |
| 4 Tbsp. fresh chopped mixed herbs (e.g., parsley, thyme
and chives – other combinations work well, too) | Cooking spray or olive oil, for baking sheet |
| | Pecan or walnut halves for garnish (optional) |

Directions

1. Preheat oven to 400°.
2. Holding pears upright, carefully slice pears from top to bottom in a little more than 1/4" slices on both sides of the core, stopping before you get to the core. Depending on the size of the pear, you should be able to get 6 to 8 good slices per pear. Lightly spray a baking sheet with cooking spray – or brush with good quality olive oil. Place pears in a single layer on the baking sheet. Bake for approximately 5 to 8 minutes, just to soften slightly. Be careful not to overcook. Remove from oven and let cool.
3. In a small bowl, thoroughly cream the goat cheese and herbs together. Depending on the consistency of the goat cheese, you may need to add a splash of milk or cream to soften the cheese to make mixing easier.
4. Place pears on a platter or serving dish. Spread each slice with the herbed cheese. Drizzle slightly with honey and top with several arugula leaves. If desired, garnish with a pecan or walnut half. (Note: the nut can be held in place with an extra dab of honey.)

Recipe courtesy of Mary Pat Butler.

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