

# Pan Roasted Asian Pear and Frisee Salad

6 Asian pears  
2 tbsp. salted butter  
6 cups frisee endive  
8 oz. French feta cheese  
1 pomegranate  
12 slices thinly sliced  
sweet onion

## **Black fig vinaigrette**

6 oz. extra virgin olive oil  
3 oz. black mission fig vinegar  
2 tbsp. honey  
2 cloves minced garlic  
Sea salt and freshly ground  
black pepper to taste

Place all of the ingredients in a bowl or bottle and mix well. In a large heavy sauté pan melt the butter. Slice the pears in half lengthwise and remove the middle seed with a melon ball scoop. Place the pears flesh side down and sauté until they are light brown and beautiful. Turn over and cook an additional minute. Set aside. In a large salad bowl or platter place the frisee and the onions. Season with salt and pepper and add 3/4 of the fig vinaigrette. Toss to coat evenly. Place the pan roasted pears on top of the frisee and crumble the french feta on top. Cut the pomegranate and sprinkle the seeds on top. Drizzle the remaining vinaigrette on top and serve.