



Curried Cashew Pear and Grape Salad

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

We call this cashew and pear dish The Good Salad Whenever I make this salad for guests Im always asked for the recipe My family also always requests this

Ingredients

- - ¾ cup cashew halves - 4 slices bacon
- coarsely chopped - 1 tablespoon melted butter - 1 teaspoon chopped fresh rosemary - 1 teaspoon curry powder - 1 tablespoon brown sugar - ½ teaspoon kosher salt - ½ teaspoon cayenne pepper - 3 tablespoons white wine vinegar - 3 tablespoons Dijon mustard - 2 tablespoons honey - ½ cup olive oil - salt and black pepper to taste - 1 (10 ounce) package mixed salad greens - ½ medium Bosc pear
- thinly sliced - ½ cup halved seedless red grapes

Instructions

1. In a large
2. dry skillet over medium-high heat
3. toast cashews until golden brown
4. about 5 minutes. Remove cashews to a dish to cool slightly. Return skillet to medium-high heat
5. cook bacon strips until crisp on both sides
6. about 7 minutes. Remove bacon with a slotted spoon
7. and soak up grease with a paper towel. Coarsely chop bacon
8. and set aside. In a medium bowl
9. stir together butter
10. rosemary
11. curry powder
12. brown sugar
13. salt
14. cayenne pepper
15. and toasted cashews. Set aside. In a small bowl
16. stir together white wine vinegar
17. mustard
18. and honey. Slowly whisk in olive oil
19. and sprinkle with salt and pepper to taste. In a large salad bowl
20. toss dressing with greens
21. pear slices
22. grapes
23. and bacon
24. and sprinkle with nut mixture.