

**Apple Cider Poached Pear and Brie Salad with
toasted hazelnuts**

Yields: 4 servings Preparation Time: 30 minutes

Ingredients

2- 3 bosc pears, peeled and cored
3 cups apple cider
1/2 cup agave syrup
1/2 cup orange juice
2 teaspoons orange zest
1 cinnamon stick
1 vanilla bean, split lengthwise
1 bag spring mix lettuce
5oz of brie cheese, cut into slices
5oz hazelnuts, toasted and chopped



Instructions

1. In a medium sized sauce pot over medium-high heat add cider, agave syrup, orange zest, orange juice, cinnamon stick, and vanilla bean, bring to a simmer. Add pears and simmer uncovered for three minutes. Transfer liquid and pears to a bowl and refrigerate over night or until cooled.
2. Once the pears are cooled, remove from poaching liquid and slice in half, then cut into strips.
3. In a large bowl, add lettuce and pour some of the poaching liquid over the lettuce until evenly coated. Place lettuce on a chilled plate and top with brie cheese, pears, and hazelnuts.

