



## BLU Spinach Salad

### Ingredients

#### Spinach Salad with Duck and Pears (Salade Campagnarde aux Canard)

- 1 lb washed baby spinach
- 4 ounces julienned red onion
- 4 ounces blue cheese
- 4 ounces toasted walnuts
- 8-12 ounces shredded duck confit meat (or cooked bacon or pork)
- 2 d'Anjou, Bosc or Asian Pears thinly sliced
- 4 ounces [Fustini's Robust SELECT olive oil](#)
- 1/4 cup [Fustini's West Michigan Blueberry balsamic](#)

#### Sharon's Hint

While duck confit may be difficult to source, a nice substitute is cooked bacon or roasted pork.

### Directions

#### Step 1.

Toss spinach with walnuts, onions, blue cheese, duck meat & pears. Drizzle in olive oil and West Michigan Blueberry balsamic, toss again and serve.