Pear Waldorf Salad

INGREDIENTS

Serves: 8

- 4 large crisp, green pears, unpeeled, cut into chunks
- 5 stalks celery, chopped
- 1/2 cup golden raisins
- 1/2 cup walnuts, chopped
- 1 teaspoon lemon zest
- 1 cup Daisy cottage cheese
- 1/4 cup Daisy light sour cream
- 1 tablespoon lemon juice
- 1/8 teaspoon black pepper
- 1 tablespoon honey

DIRECTIONS

1. Place the chopped pears, celery, raisins, walnuts and lemon zest into a large bowl and toss together.
2. Place the cottage cheese, sour cream, lemon juice, pepper, and honey into the container of a blender and process for about 2 minutes, until smooth and creamy.
3. Pour the cottage cheese dressing over the pear mixture and stir to combine well. Chill until serving time.

Tip: This salad is best served immediately, as the pears will start to brown after a few hours.

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