

Pear Waldorf Salad

INGREDIENTS

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

Serves: 8



Recipe courtesy of Daisy

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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