Pear Waldorf Salad

INGREDIENTS

Serves:

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



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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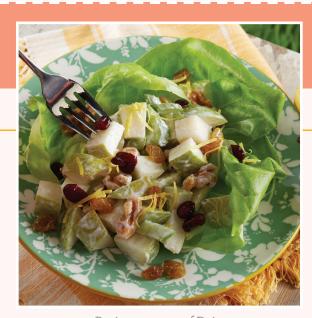
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