

## Arugula & Prosciutto Salad with Pears, Blue Cheese & Pecans

### Chef Emeril Lagasse

EmerilsRestaurants.com

Emeril Lagasse is the chef-proprietor of 12 restaurants & 4 of those, Emeril's New Orleans, NOLA Restaurant, Emeril's Delmonico & Meril (named after his daughter) are in New Orleans. His passion for food ignited as a young boy as he mastered the art of bread & pastry baking. He followed his dream of becoming a chef & traveled to Paris & Lyon, France where he learned the art of classic French cuisine. In 1990, he opened his 1<sup>st</sup> restaurant, Emeril's New Orleans & has since become the chef, restaurateur, television personality & author that we know today.

3 Tbsp balsamic vinegar  
2 Tbsp extra virgin olive oil  
Salt  
Pepper  
1 bunch arugula, washed & stemmed  
1 cup pears, sliced thin  
¼ cup Maytag Farms blue cheese  
½ cup pecans, toasted  
¼ pound prosciutto, sliced thin



In a small bowl, whisk together balsamic vinegar & oil & season with salt & pepper. Set aside. In a large salad bowl, combine arugula, pears & blue cheese. Toss with the dressing. Top with pecans & prosciutto & serve.

Yield – 2 servings

*As always, Bon Appetit!*