

Greens With Pears and Gorgonzola Cheese & Walnut Ravioli

Preparation time: 15 minutes

- 1 teaspoon dried rosemary, finely crushed
- ¼ teaspoon ground cinnamon
- ¼ teaspoon salt
- 3 tablespoons sherry or balsamic vinegar
- ⅓ cup walnut or olive oil
- 6 cups mixed salad greens (arugula, radicchio, endive, leaf lettuce)
- 1 (9-ounce) package CONTADINA Refrigerated Gorgonzola Cheese & Walnut Ravioli, cooked, drained, and kept at room temperature
- 2 large fresh or canned pears, cored and cut into thin slices
- ½ cup coarsely chopped walnuts, toasted
- ½ cup crumbled Gorgonzola or Roquefort cheese (optional)

Combine first 5 ingredients in a jar; cover tightly, and shake to blend.

Toss greens and ravioli with half of salad dressing in a large bowl; arrange on salad plates. Arrange pears on top of salads; sprinkle with walnuts and cheese, if desired. Drizzle with remaining dressing. Yield: 6 servings.