



Arugula Salad with Pears, Almonds, Goat Cheese, and Dried Apricots

Serves 6

- 1 tablespoon apricot jam
- 3 tablespoons white wine vinegar
- 1/2 cup dried apricots , *chopped into 1/4-inch pieces*
- 3 tablespoons extra-virgin olive oil
- 1 small shallot , *very finely minced (about 1 tablespoon)*
- 1/4 small red onion , *sliced very thin (about 1/4 cup)*
- Table salt and ground black pepper
- 5 ounces baby arugula (*about 8 cups*)
- 1 ripe pear , *halved, cored, and sliced into 1/4-inch thick slices*
- 1/3 cup sliced almonds , *toasted*
- 3 ounces goat cheese , *crumbled*

1. Whisk jam and vinegar in medium microwave-safe bowl; stir in apricots. Cover with plastic wrap, cut several steam vents in plastic, and microwave on high until apricots are plump, 30 seconds to 1 minute. Whisk in oil, shallot, onion, 1/4 teaspoon salt, and 1/8 teaspoon pepper; toss to combine. Let cool to room temperature.

2. Toss arugula, pear, and vinaigrette in large bowl; adjust seasonings with salt and pepper. Divide salad among individual plates; top each with portion of almonds and goat cheese. Serve immediately.