



VEGAN SMOKY-AND-SWEET PEAR SALAD

Makes 4 servings | Serving size: 1 salad

PREP TIME

5 min

COOK TIME

10 min

TOTAL TIME

15 min

This salad is packed with bold flavors! It is sweet from the pear and cranberries, yet smokey from the bacon tempeh—a perfect combination. The pecans add a satisfying crunch to every bite!

Ingredients

- ¼ cup balsamic vinegar
- 2 tablespoons maple syrup
- 4 slices bacon tempeh
- 8 cups spring mix salad
- 1 pear, sliced
- ½ cup dried cranberries
- ½ cup pecans, chopped



Directions

1. First, make balsamic reduction. You can also purchase reduced balsamic and skip this step.
2. Simmer balsamic vinegar and maple syrup in a small saucepan, stirring continuously for about 5–10 minutes until thick. Set aside.
3. Cook bacon tempeh for about 5 minutes until warmed through and browned on the edges.
4. Assemble each salad with 2 cups spring mix, ¼ pear, 2 tablespoons cranberries, 2 tablespoons pecans, 1 strip of bacon (crumbled), and ¼ balsamic reduction. Enjoy!