

# Crispy Goat Cheese Salad

A close-up photograph of a white bowl filled with a salad. The salad consists of shredded green lettuce, a large dollop of creamy white goat cheese, and several golden-brown, breaded and fried items. The dish is garnished with finely chopped green herbs and small pieces of walnuts. The bowl is set against a dark, textured background.

# Crispy Goat Cheese Salad

A close-up photograph of a white bowl filled with a salad. The salad consists of shredded green lettuce, a large dollop of creamy white goat cheese, and several round, golden-brown breaded chicken patties. The dish is garnished with finely chopped green herbs and small pieces of walnuts. The bowl is set against a dark, textured background.

- 1 Farm Egg
- 4 Ounces Goat Cheese
- 8 Ounces Escarole
- 1 Anjou Pear
- 1 Bunch Tarragon

### Knick Knacks

- 2 Tablespoons All-Purpose Flour
- 2 Tablespoons Honey
- 1 Tablespoon Whole Grain Dijon Mustard
- ½ Cup Panko Breadcrumbs
- ¼ Cup Walnuts
- ¼ Cup Verjus Blanc
- ½ Teaspoon Whole Juniper Berries
- ½ Teaspoon Whole Yellow Mustard Seeds

**Makes 2 Servings**  
**About 610 Calories Per Serving**  
**Prep Time: 10 min | Cook Time: 20 to 30 min**



## Recipe #751



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/751](https://blueapron.com/recipes/751)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Peel the pear and halve lengthwise; remove and discard the stem and seeds. Crack the egg into a medium bowl; beat until smooth. Slice the cheese crosswise into 6 equal-sized pieces. Trim off and discard the root end of the escarole; roughly chop the leaves. Pick the tarragon leaves off the stems; reserve the stems and roughly chop the leaves. Roughly chop the walnuts.

2



## Poach the pear:

In a medium pot, combine the **pear, verjus, honey, juniper berries, mustard seeds, tarragon stems** and **1¼ cups of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Simmer 16 to 18 minutes, or until the pear is tender when pierced with a knife. Using a slotted spoon, carefully transfer the poached pear to a cutting board; reserve the **poaching liquid** (carefully discarding the whole juniper berries and tarragon stems). When cool enough to handle, thinly slice the poached pear.

3



## Coat the cheese:

While the pear poaches, place the **flour** and **breadcrumbs** into 2 separate bowls; season each with salt and pepper. Working 1 at a time, thoroughly coat each piece of **cheese** in the seasoned flour (tapping off any excess), then the **beaten egg** (letting the excess drip off), then the seasoned breadcrumbs (pressing to adhere). Transfer to a plate.

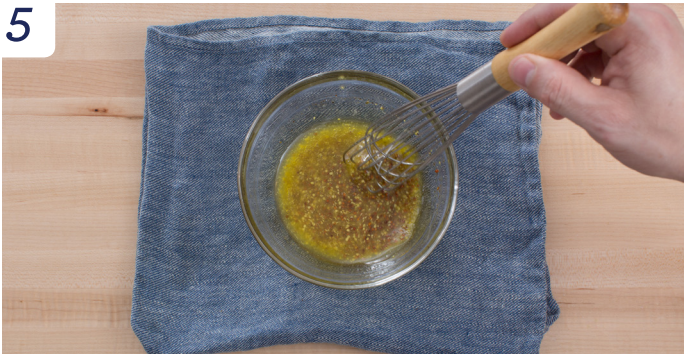
4



## Crisp the cheese:

While the pear continues to poach, in a medium pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Add the **coated cheese** in a single layer. Cook 1 to 3 minutes per side, or until golden brown and crispy. Carefully transfer to a paper towel-lined plate and immediately season with salt and pepper. Set aside to cool.

5



## Make the vinaigrette:

While the cheese crisps, in a small bowl, combine the **mustard** and **2 tablespoons of the reserved poaching liquid** (discarding the rest); season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until thoroughly combined.

6



## Make the salad & plate your dish:

In a large bowl, combine the **escarole** and **all but a pinch of both the tarragon leaves and walnuts**. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette); toss to mix and season with salt and pepper to taste. Divide the **dressed escarole, sliced pear** and **crispy cheese** between 2 dishes. Garnish with the **remaining tarragon leaves and walnuts**. Enjoy!