



Autumn is a great season for delicious pears. So this week I would like to introduce a Pear Salad. This dish balances the sweet taste of pears with spicy taste of Bulgogi and earthy taste of a blue cheese, creating an unforgettable union of taste and texture. Enjoy the salad!

serves 2-3

time: 10min

#### Ingredients:

- Bulgogi (100g)
- Pear (half)
- Vegan Blue Cheese (20g)
- Balsamic Vinegar (1 tablespoon)
- Baby Leaf Mix (20g)
- Fresh Mint (to taste)



## Recipe

First, prepare the Bulgogi following the instructions and cut into stripes.

1. Cut the pear into tenths / twelfths.



2. Grill the slices on both sides.



3. Start setting up the plate with the baby leaf and then add the SoMeat and grilled pear slices.

4. Sprinkle all with balsamic vinegar.

5. Break the cheese into small pieces and sprinkle the Pear Salad with it.  
(optional - sprinkle with the fresh mint)

Enjoy your salad!

