

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET

ASIAN
PEARS

Subarashii Kudamono

Summertime Subarashii Kudamono
Dried Asian Pear Salad

Healthy & easy to make in your Cubicle!

The Salad:

- ¼ cup dried asian pears (small pieces)
- 1 bag (5 oz) mixed spring greens
- 1 Head Romaine Lettuce; cut
- ½ cup crumbled Feta Cheese
- 1 English Cucumber; cut in rounds
- 1 chicken breast, cut on bias (optional)
- ¼ cup thinly sliced red onion (optional)

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The Dressing:

- ¼ cup olive oil
- Juice of one fresh lemon
- ½ cup dried Subarashii dried asian pears
- Salt & Pepper to taste

In small jar with tight-fitting lid, shake dressing ingredients.

In medium bowl (or sealed container), toss greens with dressing; top with remaining salad ingredients.

- Chef Karlene & Chef Dori

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