



Pear Salad | Ensalada de pera

serves 2

Pears make an ideal snack, dessert and sweet or spicy side dish and are a good source of dietary fibre and Vitamin C.



Ingredients

1 sliced pear
200g baby spinach
1 sliced red onion
80-100g roasted walnuts

Cranberry dressing:

100ml olive oil
2 tbsp honey
2 tbsp Dijon mustard
2 tbsp apple cider vinegar
3 tbsp cranberries
Salt to taste

Method

Gently toss the baby spinach, pear, red onion and walnuts together in a large bowl.

Whisk together all dressing ingredients in a bowl.

Drizzle the cranberry dressing over salad and toss gently to combine.

El Perro Tapas & Pizza

El Perro brings the taste of Spanish food to the Central Coast. With a contemporary Latin/Spanish menu, complemented by Spanish wines and authentic Sangria, your lunch and dinner experiences will give you that Mediterranean escape! The exciting menu can be viewed on the website. The restaurant is located in an absolute beachfront position in Penguin and offers indoor and outdoor seating.



Opening hours

Wednesday–Friday Dinner 5.30pm until late
Saturday Lunch 12pm–3pm | Dinner 5.30pm until late
Sunday Lunch 11am–4pm



87 Main Road, Penguin
Tel. (03) 6437 0903
Email elperrotapas@hotmail.com
www.elperro.com.au
www.facebook.com/elperro2015/