Pear Parmesan and Rocket salad

Ingredients:
- Rocket Leaves
- Lettuce Leaves
- Shaved Parmesan
- 1 cup Walnut pieces
- 1 bunch chives, chopped
- 4 ripe pears

Dressing:
- ½ cup olive oil
- 4 TBS. Cider vinegar
- Salt and Pepper

Equipment:
- Chopping board & non slip mat
- Knives
- Salad spinner
- Bowls
- Serving dishes and utensils
- Whisk

Method:

1. Collect all ingredients and equipment
2. Trim and wash lettuce and rocket
3. Heat a pan over low heat
4. Add the walnuts and cook gently to toast. When done remove from the pan to cool.
5. Wash and chop the chives
6. Quarter and core the pears
7. Slice each pear ¼ into slices
8. Spin the rocket and the lettuce
9. Place into a bowl with the walnuts, parmesan, chives and sliced pears.
10. When you are ready to serve toss with the dressing
11. Serve in bowls with some tongs

To make dressing:

1. Combine all ingredients in a bowl and whisk to combine