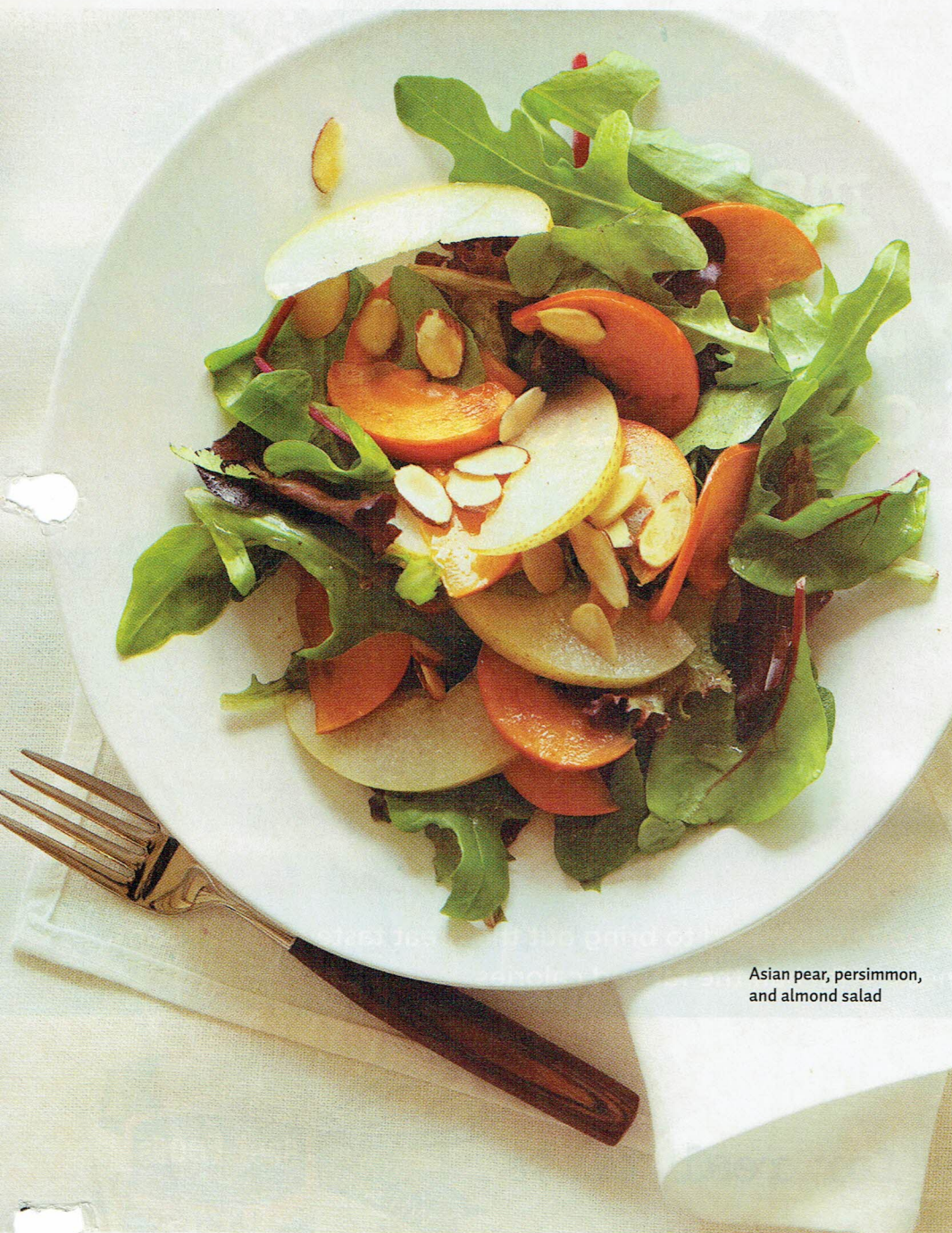


Salad days

Now's the time for fall fruits and nuts—in three juicy, crunchy combos

BY ELAINE JOHNSON | PHOTOGRAPHS BY ANNABELLE BREakey | FOOD STYLING BY RANDY MON



Asian pear, persimmon,
and almond salad

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SERVES 4 **TIME** 20 minutes

A mix of chartreuse and bronze lettuces—if you can find them—really sets off the fruits' fall colors.

1/4 cup fresh lime juice

1 tsp. roasted almond oil or extra-virgin olive oil

2 tbsp. honey

1/4 tsp. kosher salt

1/8 tsp. cayenne

2 oz. small, whole tender lettuces or salad mix (about 1 lightly packed qt.)

1 large unpeeled Asian pear, cut in thin wedges

2 firm-ripe unpeeled Fuyu persimmons, cut in thin wedges

1/3 cup toasted sliced almonds

1. In a medium bowl, whisk lime juice, oil, honey, salt, and cayenne until blended.

2. In another medium bowl, gently mix lettuces with 1 to 2 tbsp. dressing. Add remaining ingredients to first bowl with dressing and mix gently to coat.

3. Divide lettuce among 4 salad plates. Spoon fruit mixture on top.

PER SERVING 182 CAL., 27% (50 CAL.) FROM FAT; 2.6 G PROTEIN; 5.5 G FAT (0.5 G SAT.); 35 G CARBO (6 G FIBER); 75 MG SODIUM; 0 MG CHOL.