

# Kona Salad

## Kona Cafe Disney's Polynesian Resort

### Citrus Dressing

6 tablespoons fresh-squeezed orange juice  
2 tablespoons rice vinegar  
1 teaspoon granulated sugar  
½ cup canola oil  
¼ teaspoon kosher salt  
1/8 teaspoon freshly ground black pepper

### Salad

3 unpeeled Asian pears, cored and thinly sliced  
9 cups (or about 1 pound bag) spring mix or gourmet lettuce mix  
1 cup crumbled blue cheese  
¼ cup thinly sliced red onion  
¾ cup smoked almonds, chopped in large pieces



**For dressing:** Combine orange juice, rice vinegar, and sugar in a medium-size bowl. Whisk in canola oil, salt, and pepper. Chill until ready to use.

**For salad:** Gently toss pears, lettuce mix, blue cheese, red onions, almonds, and dressing in a large mixing bowl. Salt and pepper to taste. Serve immediately.

**Cooks' notes:** If Asian pears are not available, you can substitute fresh peaches, strawberries, or berries—whatever is in season.

**What to drink:** This refreshing salad requires a light, crisp wine like Dr. Thanisch Graccher Himmelreich Riesling Spätlese, Mosel-Saar Ruwer—a great match.

