**Pear and pomegranate salad with pickled nashi**

**Ingredients**

* 2 pears
* 1/3 cup nashi pickles
* 1 pomegranate
* 6-8 large Tuscan Kale leaves, washed
* 1 large spring onion
* ½ red onion
* 1/3 cup pepita seeds, toasted

DRESSING

* ½ orange juiced
* 1 Tbsp maple syrup
* 6Tbsp olive oil
* 3 Tbsp white wine vinegar
* 2 Tbsp dijon mustard
* 1 tsp salt
* ½ tsp black pepper
* 2 small garlic cloves, crushed

**Method**

1. Remove stems from kale and discard. Tear leaves into pieces. Place kale in a large bowl; drizzle with 1 tablespoon oil. Massage oil into kale leaves until leaves slightly wilt. Add pears, pomegranate, and spring/ red onion to kale; toss gently to combine. Add 1/3 cup of pickled nashi with a fork; add to salad.
2. Combine remaining 5 tablespoons oil, 3 tablespoons vinegar, orange juice, syrup, mustard, salt, pepper, and garlic in a jar; close with lid, and shake until emulsified. Drizzle over salad.
3. Toast pepita seeds in a dry frypan until aromatic, careful not to burn. Keep stirring them and turn heat off if they are blackening too quickly. Alternatively bake on a dry oven tray for 10 mins on 180.
4. Sprinkle the seeds over the salad.