Apple Cider Poached Pear and Brie Salad with toasted hazelnuts
Yields: 4 servings Preparation Time: 30 minutes

**Ingredients**
2-3 bosc pears, peeled and cored
3 cups apple cider
1/2 cup agave syrup
1/2 cup orange juice
2 teaspoons orange zest
1 cinnamon stick
1 vanilla bean, split lengthwise
1 bag spring mix lettuce
5 oz of brie cheese, cut into slices
5 oz hazelnuts, toasted and chopped

**Instructions**
1. In a medium sized sauce pot over medium-high heat add cider, agave syrup, orange zest, orange juice, cinnamon stick, and vanilla bean, bring to a simmer. Add pears and simmer uncovered for three minutes. Transfer liquid and pears to a bowl and refrigerate over night or until cooled.

2. Once the pears are cooled, remove from poaching liquid and slice in half, then cut into strips.

3. In a large bowl, add lettuce and pour some of the poaching liquid over the lettuce until evenly coated. Place lettuce on a chilled plate and top with brie cheese, pears, and hazelnuts.