



WARM PEAR, BACON & MIXED GREENS SALAD

with Toasted Walnut Panko, Parmesan & Dijon Vinaigrette

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



1 | 2
Pear



5 tsp | 10 tsp
Red Wine Vinegar



2 tsp | 4 tsp
Dijon Mustard



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



½ oz | 1 oz
Walnuts
Contains: Tree Nuts



1 tsp | 1 tsp
Dried Thyme



4 oz | 8 oz
Mixed Greens



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

PANKO BREADCRUMBS

These flaky Japanese-style breadcrumbs are light and crunchy.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 590



WHY DRY?

Thoroughly drying the lettuce helps the dressing coat the salad rather than sliding off into the bowl.

BUST OUT

- Medium pan
- Whisk
- Paper towels
- Large bowl
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (**2 TBSP | 4 TBSP**)
- Sugar (**½ tsp | 1 tsp**)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 COOK BACON

- Heat a medium dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop.
- Carefully discard all but a **thin layer of bacon fat** from pan.



3 MAKE PANKO TOPPING

- Heat pan with **reserved bacon fat** over medium-low heat. (**TIP: If pan seems dry, add a drizzle of oil.**) Add **panko, walnuts, ¼ tsp thyme (½ tsp for 4 servings), and a pinch of salt. (Be sure to measure the thyme—we sent more!)** Cook, stirring, until golden brown, 1-2 minutes. Turn off heat; transfer to a plate.



2 PREP & MAKE VINAIGRETTE

- While bacon cooks, **wash and dry produce.**
- Trim and halve **pear**; thinly slice.
- In a small bowl, whisk together **vinegar, mustard, 2 TBSP olive oil, and ½ tsp sugar** until smooth (**4 TBSP olive oil and 1 tsp sugar for 4 servings**). Season with **salt and pepper.**



4 FINISH & SERVE

- In a large bowl, toss **mixed greens** and **pear** with as much **vinaigrette** as you like.
- Divide between shallow bowls and top with **Parmesan, bacon, and panko topping.** Serve.

*Bacon is fully cooked when internal temperature reaches 145°.