

INGREDIENTS

2 PERSON | 4 PERSON





2 tsp | 4 tsp Dijon Mustard





5 tsp | 10 tsp Red Wine Vinegar



¼ Cup | ½ Cup Panko Breadcrumbs



½ oz | 1 oz Walnuts **Contains: Tree Nuts**



1tsp | 1tsp Dried Thyme



Contains: Wheat

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!

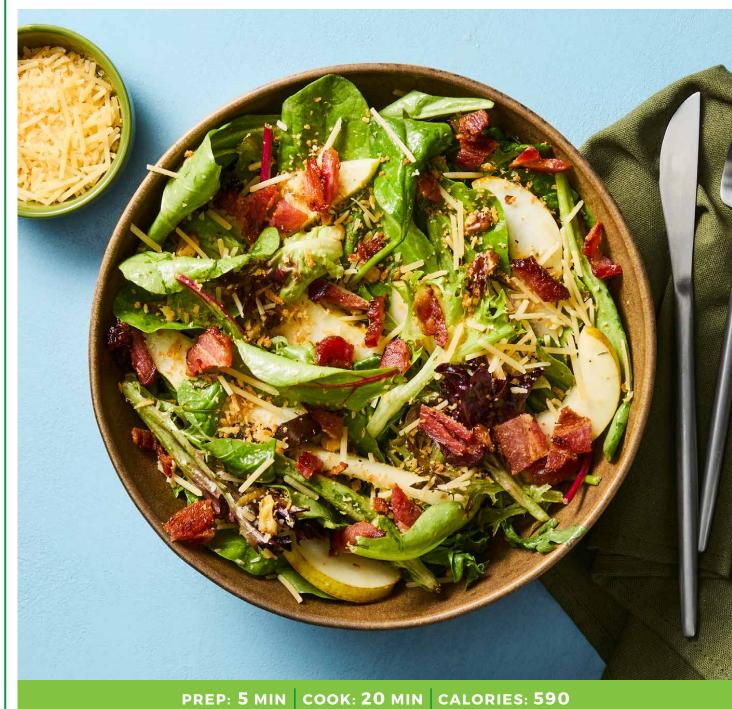
HELLO

PANKO BREADCRUMBS

These flaky Japanese-style breadcrumbs are light and crunchy.

WARM PEAR, BACON & MIXED GREENS SALAD

with Toasted Walnut Panko, Parmesan & Dijon Vinaigrette





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 (1/2 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.



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 1/2 tsp sugar until smooth (4 TBSP olive oil and 1 tsp sugar for 4 servings). Season with salt and pepper.



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.



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.