



# GOUDA, PEAR & CHEDDAR GRILLED CHEESE

with Lemony Arugula & Pecan Salad

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Pear



1 | 1  
Shallot



1 | 1  
Lemon



2 tsp | 4 tsp  
Honey



4 Slices | 8 Slices  
Sourdough Bread  
Contains: Soy, Wheat



2 Slices | 4 Slices  
Gouda Cheese  
Contains: Milk



½ Cup | 1 Cup  
White Cheddar  
Cheese  
Contains: Milk



2 oz | 4 oz  
Arugula



½ oz | 1 oz  
Pecans  
Contains: Tree Nuts



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



### HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the  
**HelloCustom** instructions on the flip side of this card.



4 oz | 8 oz  
Bacon

Calories: 1080



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 830



HELLO

## PEAR

Sautéed with honey, lemon, and shallot for a savory-sweet balance—an elevated pairing for nutty gouda cheese

### MAIN SQUEEZE

Roll the lemon under your palm on the countertop before quartering. This hack softens the fruit, making it easier to get all the juice out.

### BUST OUT

- Large pan
- Small bowl
- Large bowl
- Whisk
- Paper towels

- Kosher salt
  - Black pepper
  - Cooking oil (1 tsp | 1 tsp)
  - Sugar (½ tsp | 1 tsp)
  - Olive oil (2 TBSP | 4 TBSP)
  - Butter (3 TBSP | 6 TBSP)
- Contains: Milk

### 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 PREP

- Wash and dry produce.
- Quarter, core, and thinly slice pear. Halve, peel, and finely chop **half the shallot** (whole shallot for 4 servings). Quarter **lemon**.



### 2 COOK PEAR

- Heat a **drizzle of oil** and **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium heat. Add **pear, shallot, honey, juice from one lemon wedge, ½ tsp sugar,** and a **pinch of salt** (juice from two lemon wedges and 1 tsp sugar for 4). Cover and cook, stirring occasionally, until pear has softened, 5-7 minutes.
- Turn off heat; transfer to a small bowl. Stir in juice from one lemon wedge (two wedges for 4). Wash out pan.

- Heat pan used for pear 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. Wipe out pan.



### 3 ASSEMBLE SANDWICHES

- Evenly layer **half the sourdough slices** with **gouda** and as much **pear** as you like. Top with **cheddar** and remaining sourdough slices to form **sandwiches**.
- Add **bacon** along with **gouda, pear,** and **cheddar**.



### 4 TOAST SANDWICHES

- Melt **1 TBSP butter** in pan used for pear over medium heat. Once hot, add **sandwiches** and push around in pan until butter has absorbed. (For 4 servings, work in batches or use a second pan, using 1 TBSP butter for each batch.) Cook until bread is golden brown and cheese is slightly melted, 4-6 minutes.
- Add another **1 TBSP butter** to pan, then flip sandwiches and push around again until butter has absorbed. Cook until bread is golden brown and cheese is fully melted, 4-6 minutes.



### 5 MAKE SALAD

- While sandwiches are toasting, in a large bowl, whisk together **juice from one lemon wedge, 2 TBSP olive oil, ¼ tsp salt,** and **pepper**. (For 4 servings, use juice from two wedges, 4 TBSP olive oil, and ½ tsp salt.)
- Add **arugula** and **pecans**. Toss to thoroughly coat arugula.



### 6 SERVE

- Halve **sandwiches** on a diagonal. Divide sandwiches and **salad** between plates. Serve.

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