

FRESH		
INGREDIENTS		
2 PERSON   4 PERSON		
1 2 Red Onion	1   2 Pear	Vz oz   1 oz Walnuts Contains: Tree Nuts
<b>2   4</b> Flatbreads Contains: Sesame, Wheat	2 oz   4 oz Arugula	5 tsp   10 tsp Balsamic Glaze
Ø		
<b>1.5 oz   3 oz</b> Blue Cheese Dressing Contains: Eggs, Milk	1⁄2 Cup   1 Cup Italian Cheese Blend Contains: Milk	1 tsp   2 tsp Chili Flakes



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

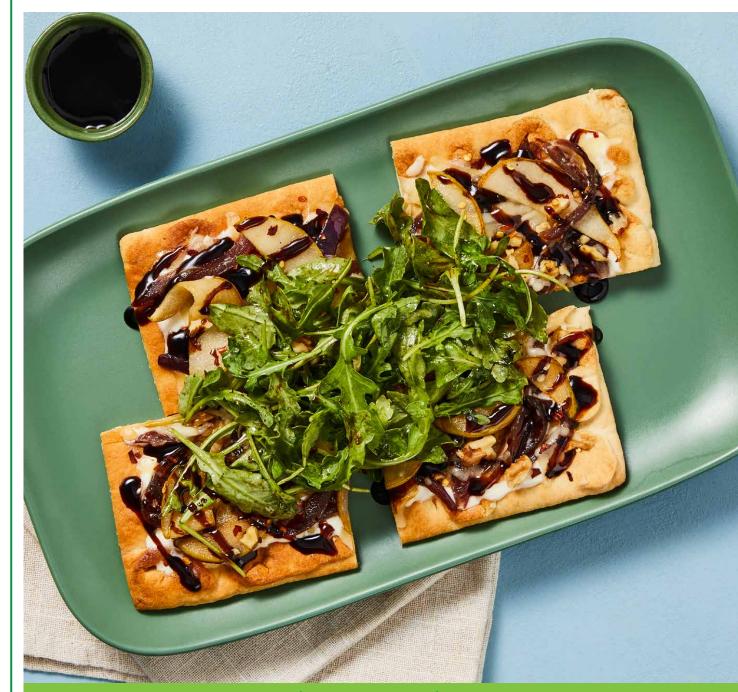
## HELLO

#### **JAMMY ONION**

You'll sizzle up thinly sliced onion until browned, softened, and slightly sweet—a perfect pairing for blue cheese!

# **ROASTED PEAR & JAMMY ONION FLATBREADS**

with Blue Cheese, Walnuts & Arugula Salad



PREP: 10 MIN COOK: 30 MIN CALORIES: 670



#### **BUST OUT**

- Large pan
  Large bowl
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- 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.



### **1 COOK ONION**

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Wash and dry produce.
- Halve, peel, and thinly slice onion. Heat a drizzle of oil in a large pan over medium heat. Add onion, ½ tsp sugar (1 tsp for 4), and salt. Cook, stirring occasionally, until tender and browned, 8-10 minutes.
- In the last minute of cooking, add
  **1TBSP water (2 TBSP for 4)** and stir until onion is jammy. Turn off heat; transfer to a plate. Wipe out pan.



• Meanwhile, halve, core, and thinly slice **pear**. Roughly chop **walnuts**.



#### **3 TOAST FLATBREADS**

 Place flatbreads on a baking sheet and bake on top rack until lightly toasted,
 5-7 minutes. (For 4 servings, divide between two baking sheets; toast on top and middle racks, swapping rack positions halfway through toasting.)



**4 COOK PEAR** 

 While flatbreads toast, heat a drizzle of oil in pan used for onion over mediumhigh heat. Add pear and cook until softened and slightly browned,
 2-3 minutes per side.



5 MAKE SALAD

• In a large bowl, toss **arugula** with **half the balsamic glaze**. Season with **salt** and **pepper** to taste.



#### 6 ASSEMBLE & BROIL FLATBREADS

- Remove **flatbreads** from oven and set broiler to high.
- Carefully top flatbreads with blue cheese dressing, onion, Italian cheese blend, pear, walnuts, and as many chili flakes as you like.
- Return to top rack and broil until cheese is melted, 2-3 minutes (for 4 servings, broil in batches).



## 7 FINISH & SERVE

- Drizzle flatbreads with as much remaining balsamic glaze as you like. Top with salad and cut into pieces.
- Divide between plates and serve.