



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Bartlett Pear



1 | 1

Lemon



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



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



1 tsp | 1 tsp
Garlic Powder



2 oz | 4 oz
Arugula



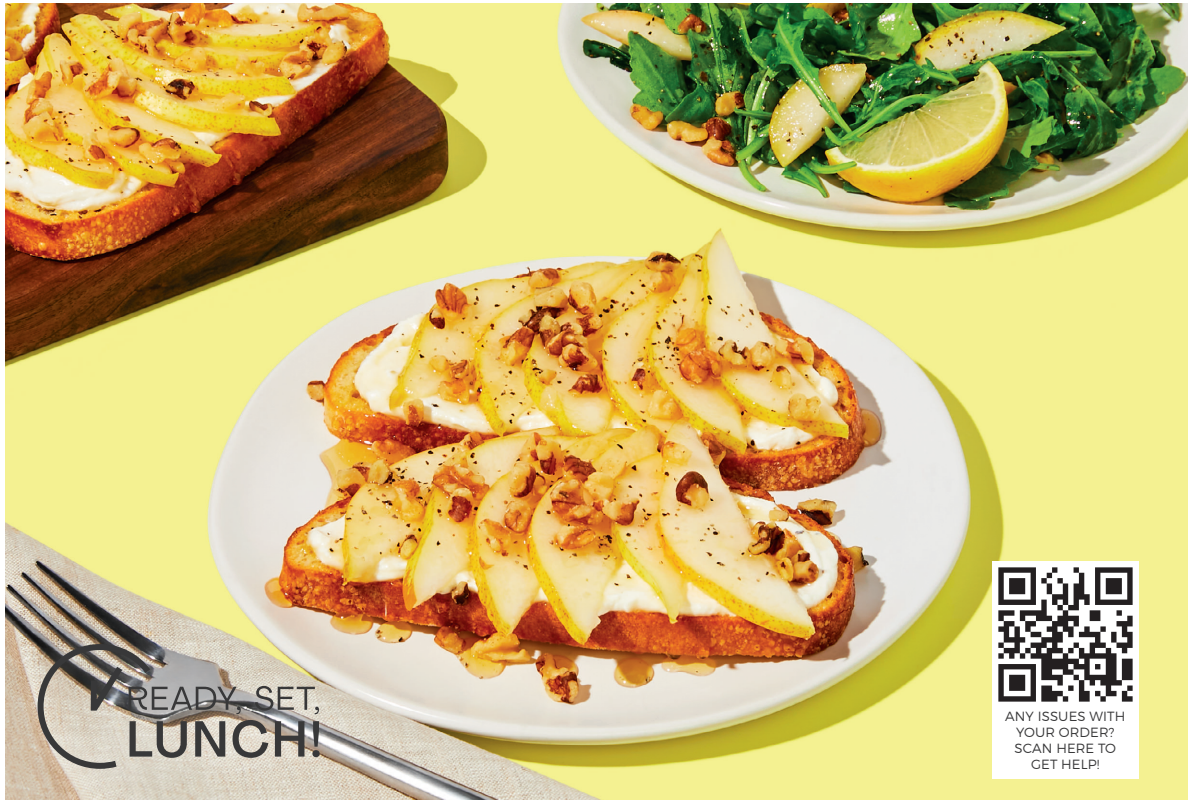
1 oz | 2 oz
Walnuts
Contains: Tree Nuts



¾ oz | 1½ oz
Hot Honey

PEAR, RICOTTA & HOT HONEY TOASTS

with Arugula Walnut Salad



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

READY, SET,
LUNCH!

TOTAL TIME: 10 MIN | CALORIES: 700



BUST OUT

- Medium bowl
- Large bowl
- Olive oil (4 tsp | 7 tsp)
- Kosher salt
- Black pepper

LEMON LOVE

Try rolling the lemon under your palm on the countertop before quartering. This hack softens the citrus fruit, making it easier to get all of that juice when you squeeze it.

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PEAR, RICOTTA & HOT HONEY TOASTS

with Arugula Walnut Salad

INSTRUCTIONS

- **Wash and dry produce.**
- Quarter **lemon**. Halve, core, and thinly slice **pear**. Toast **sourdough**.
- In a medium bowl, combine **ricotta**, **crème fraîche**, **half the garlic powder**, **1 TBSP olive oil**, **juice from one lemon wedge**, and a **big pinch of salt and pepper** until fluffy. (For 4 servings, use all the garlic powder, 2 TBSP olive oil, and juice from two lemon wedges.)
- In a large bowl, toss **arugula**, **half the walnuts**, and **half the pear slices** with a **drizzle of olive oil** and as much **lemon juice** as you like. Taste and season with **salt and pepper**.
- Divide **salad** and **toasts** between plates. Spread toasts with as much **ricotta mixture** as you like. Top with **remaining pear slices**. Drizzle with **hot honey** and sprinkle with **remaining walnuts**. Serve.