



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Pear



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



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



2 oz | 4 oz
Arugula



¾ oz | 1½ oz
Mike's Hot
Honey



1 | 1
Lemon



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



1 tsp | 1 tsp
Garlic Powder



1 oz | 2 oz
Walnuts
Contains: Tree Nuts

PEAR, RICOTTA & HOT HONEY TOASTS

with Arugula Walnut Salad



✓ **READY, SET,
LUNCH!**



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

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**, **juice from one lemon wedge**, **1 TBSP olive oil**, and a **big pinch of salt and pepper** until fluffy. (For 4 servings, use all the garlic powder, juice from two lemon wedges, and 2 TBSP olive oil.)
- In a large bowl, toss **arugula**, **half the walnuts**, and **half the pear** with a **drizzle of olive oil** and as much **lemon juice** as you like. Taste and season with **salt and pepper**.
- Divide **salad** and **toasted sourdough** between plates. Spread sourdough with as much **ricotta mixture** as you like. Top with **remaining pear**. Drizzle with **Mike's Hot Honey** and sprinkle with **remaining walnuts**. Serve.