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## Gruyere, Pear, and Caramelized Onion Grilled Cheese with Butter Lettuce and Pear Salad

Pairing most any cheese with both a sweet and savory ingredient is a recipe for success. Think brie, prosciutto, and fig! This time, we're combining nutty gruyere, caramelized onion, and juicy pear. A bright side salad balances it all out.



30 min



level 1



nut free



veggie



Whole Wheat Bread



Gruyere



Yellow Onions



Pears



Dijon Mustard



Balsamic Vinegar



Butter Lettuce

## Ingredients

Whole Wheat Bread	1) 2) 3)	8 slices
Gruyere	2)	2 c
Onions		2
Pears		2
Dijon Mustard		2 T
Balsamic Vinegar		4 T
Lettuce		2 heads
Butter*	2)	2 T + 2 t
Olive Oil*		2 t

## 4 People

\*Not Included

## Allergens

- 1) Wheat
- 2) Milk
- 3) Soy

## Tools

Large Pan,  
Large Bowl, Whisk

Ruler

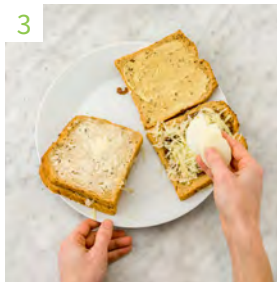
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**Nutrition per person** Calories: 654 cal | Fat: 34 g | Sat. Fat: 17 g | Protein: 22 g | Carbs: 68 g | Sugar: 23 g | Sodium: 856 mg | Fiber: 8 g

Make sure to wash and dry produce before prepping or cooking!

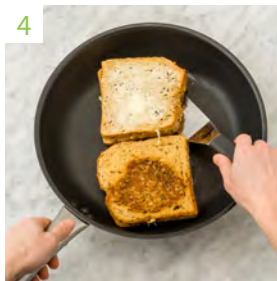


**1 Caramelize the onions:** Take the **butter** out of the fridge, bringing to room temperature. Preheat the oven to 200 degrees. Halve, peel, and thinly slice the **onions**. Heat a drizzle of **oil** in a large pan over medium heat. Add the sliced onions and cook, tossing, until slightly caramelized for 8-10 minutes. Stir in **2 Tablespoons balsamic vinegar** and cook for another 1 minute, until jammy. Remove from the pan and set aside.



**2** While the **onions** cook, core and thinly slice the **pears**. Tear the **lettuce** into large bite-sized pieces, discarding the core.

**3 Assemble the sandwiches:** Spread two slices of **bread** with **1 teaspoon butter** each. On a cutting board, lay the slices butter-side down. Top one slice with  $\frac{1}{4}$  of the **caramelized onions**,  $\frac{1}{2}$  cup **gruyere**, and **pear slices** (reserving some for the salad). Spread the other slice of bread with  $\frac{1}{2}$  **teaspoon Dijon mustard**. Place it on top of the other slice, butter-side up. Repeat this process for the remaining sandwiches.



**4 Cook the sandwiches:** Wash out the pan you used for the **onions** and heat it over medium-low. Working in batches, place the **sandwiches** in the pan and cook, for 3-5 minutes per side, until golden brown and the **gruyere** has melted. Place the finished sandwiches in the oven to keep warm until the entire meal is ready.



**5 Make the dressing:** While the sandwiches cook, whisk together **2 teaspoons Dijon mustard**, the remaining **balsamic vinegar**, and a drizzle of **olive oil** in a large bowl. Season with **salt** and **pepper**.

**6 Finish and plate:** Cut the sandwiches in half. Toss the **lettuce** and remaining **pear slices** with enough **dressing** to coat. Season to taste with **salt** and **pepper**. Serve the **pear salad** alongside the **grilled cheese sandwiches** and enjoy!