



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



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HelloCustom

2 PERSON | 4 PERSON

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4 oz | 8 oz
Bacon

Calories: 1150



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 890



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

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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°.