

## **INGREDIENTS**

2 PERSON | 4 PERSON





2 tsp 4 tsp Honey



1/2 Cup | 1 Cup





Lemon



4 Slices 8 Slices Sourdough Bread Contains: Soy, Wheat

2 Slices | 4 Slices Gouda Cheese Contains: Milk





White Cheddar Cheese Contains: Milk

Arugula

Pecans **Contains: Tree Nuts** 



ANY ISSUES WITH YOUR ORDER?



# **HelloCustom**

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

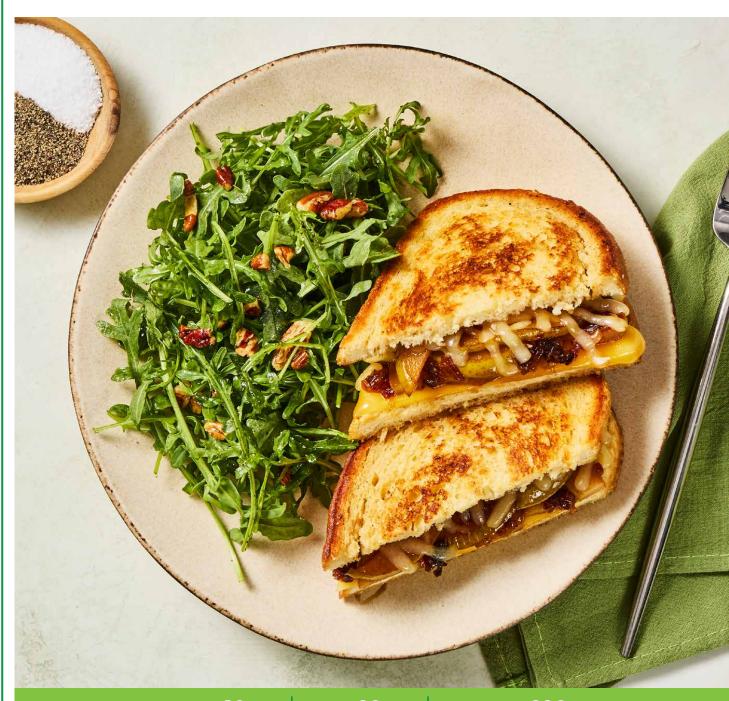






# **GOUDA, PEAR & CHEDDAR GRILLED CHEESE**

with Lemony Arugula & Pecan Salad



PREP: 10 MIN COOK: 20 MIN CALORIES: 890



## **HELLO**

#### PFAR

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 (1/2 tsp | 1 tsp)
- Olive oil (2 TBSP | 4 TBSP)
- Butter (3 TBSP | 6 TBSP) Contains: Milk

#### **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



#### 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, 1/2 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 iuice from one lemon wedge (two wedges for 4). Wash out pan.



Heat pan used for pear over mediumhigh 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, 1/4 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