



# ROASTED PEAR & JAMMY ONION FLATBREADS

with Blue Cheese, Walnuts & Arugula Salad

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Red Onion



1 | 2  
Pear



½ oz | 1 oz  
Walnuts  
Contains: Tree Nuts



2 | 4  
Flatbreads  
Contains: Sesame,  
Wheat



2 oz | 4 oz  
Arugula



5 tsp | 10 tsp  
Balsamic Glaze



1.5 oz | 3 oz  
Blue Cheese  
Dressing  
Contains: Eggs, Milk



½ Cup | 1 Cup  
Italian Cheese  
Blend  
Contains: Milk



1 tsp | 2 tsp  
Chili Flakes



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HELLO

### JAMMY ONION

You'll sizzle up thinly sliced onion until browned, softened, and slightly sweet—a perfect pairing for blue cheese!



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 670



# HELLO FRESH

## BUST OUT

- Large pan
- Large bowl
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

*For HelloCustom nutritional information, please refer to HelloFresh.com.*



### 1 COOK ONION

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**. Heat a **drizzle of oil** in a large pan over medium heat. Add onion, **½ tsp sugar (1 tsp for 4)**, and **salt**. Cook, stirring occasionally, until tender and browned, 8-10 minutes.
- In the last minute of cooking, add **1 TBSP water (2 TBSP for 4)** and stir until onion is jammy. Turn off heat; transfer to a plate. Wipe out pan.



### 2 PREP

- Meanwhile, halve, core, and thinly slice **pear**. Roughly chop **walnuts**.



### 3 TOAST FLATBREADS

- Place **flatbreads** on a baking sheet and bake on top rack until lightly toasted, 5-7 minutes. (**For 4 servings, divide between two baking sheets; toast on top and middle racks, swapping rack positions halfway through toasting.**)



### 4 COOK PEAR

- While flatbreads toast, heat a **drizzle of oil** in pan used for onion over medium-high heat. Add **pear** and cook until softened and slightly browned, 2-3 minutes per side.



### 5 MAKE SALAD

- In a large bowl, toss **arugula** with **half the balsamic glaze**. Season with **salt** and **pepper** to taste.



### 6 ASSEMBLE & BROIL FLATBREADS

- Remove **flatbreads** from oven and set broiler to high.
- Carefully top flatbreads with **blue cheese dressing, onion, Italian cheese blend, pear, walnuts**, and as many **chili flakes** as you like.
- Return to top rack and broil until cheese is melted, 2-3 minutes (**for 4 servings, broil in batches**).



### 7 FINISH & SERVE

- Drizzle **flatbreads** with as much **remaining balsamic glaze** as you like. Top with **salad** and cut into pieces.
- Divide between plates and serve.

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