



PEAR AND BALSAMIC ONION FLATBREADS

with Fresh Mozzarella and Chili Oil



HELLO

DIY CHILI OIL

Frying chili flakes in olive oil creates an infusion of spicy flavor.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 690**



START STRONG

Keep an extra-close eye on the chili flakes in step 4—they can burn quite easily. Transfer the finished oil to a bowl as soon as you can, otherwise you risk over-frying.

BUST OUT

- Large pan
- Small bowl
- Baking sheet
- Olive oil (7 tsp | 14 tsp)
- Vegetable oil (1 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)
- Large bowl

INGREDIENTS

Ingredient 2-person | 4-person

- Red Onion 1 | 2
- Bartlett Pear 1 | 2
- Fresh Mozzarella 4 oz | 8 oz
- Balsamic Vinegar 5 tsp | 10 tsp
- Flatbreads 2 | 4
- Chili Flakes  1 tsp | 1 tsp
- Spring Mix Lettuce 2 oz | 4 oz

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)





1 PREHEAT OVEN AND BROWN ONION

Wash and dry all produce. Preheat oven to 450 degrees. Halve, peel, and thinly slice **onion**. Heat a drizzle of **oil** in a large pan over medium heat. Add onion and cook, tossing occasionally, until nicely browned, 8-10 minutes.



4 MAKE CHILI OIL

While flatbreads bake, wipe out pan used for onion, then heat **2 TBSP olive oil** and a pinch of **chili flakes** (about ¼ tsp) in it over medium-high heat. Immediately remove pan from heat once oil is hot and begins to bubble slightly, 1-2 minutes. Pour chili oil into a small bowl and let cool.



2 PREP

While onion cooks, halve and core **pear**. Thinly slice one half; cut other half into ¼-inch cubes. Thinly slice **mozzarella** or tear it into small pieces. Once **onion** is browned, stir half the **vinegar** and **1 tsp sugar** into pan. Let reduce until syrupy, 1-2 minutes more. Season with **salt** and **pepper**. Remove from pan and set aside in a small bowl.



5 TOSS SALAD

Place **lettuce**, **cubed pear**, a drizzle of **olive oil**, and **1 tsp vinegar** in a large bowl and toss to combine. Season with **salt**, **pepper**, and more vinegar to taste.



3 BAKE FLATBREADS

Place **flatbreads** on a baking sheet. Evenly scatter **mozzarella** over flatbreads, then repeat with **onion** and **sliced pear**. Bake in oven until mozzarella melts and flatbreads are golden brown, 10-12 minutes.



6 SLICE AND SERVE

Cut **baked flatbreads** into slices and drizzle with **chili oil** to taste. (**TIP:** For less heat, strain out the chili flakes using a fine-mesh strainer.) Serve with **salad** on the side.

SPICE IT UP!

Chili oil is also great drizzled onto pasta, eggs, and veggies.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 41 NJ-8