



# 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**



Red Onion



Fresh Mozzarella  
(Contains: Milk)



Flatbreads  
(Contains: Wheat)



Chili Flakes



Pear



Balsamic Vinegar



Spring Mix Lettuce

## 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
- Large bowl
- Vegetable oil (1 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)
- Olive oil (7 tsp | 14 tsp)

## 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

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## 1 START TOPPING

Preheat oven to 450 degrees. **Wash and dry all produce.** Halve, peel, and thinly slice **onion**. Halve and core **pear**. Thinly slice one half; dice other half. Heat a drizzle of **oil** in a large pan over medium heat. Add onion and sliced pear and cook, stirring, until browned, 7-9 minutes.



## 4 MAKE CHILI OIL

While flatbreads bake, heat **2 TBSP olive oil** and a pinch of **chili flakes** (about ¼ tsp) in pan used to cook topping over medium-high heat. Once oil is hot and begins to bubble slightly, 1-2 minutes, immediately turn off heat. Pour chili oil into a small bowl and let cool.



## 2 FINISH TOPPING

Once **onion** and **pear** are 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. Wipe out pan.



## 5 TOSS SALAD

In a large bowl, toss together **lettuce**, **diced pear**, a drizzle of **olive oil**, and **1 tsp vinegar**. Season with **salt**, **pepper**, and more vinegar (to taste).



## 3 BAKE FLATBREADS

Tear **mozzarella** into small pieces. Place **flatbreads** on a baking sheet. Evenly sprinkle with mozzarella and **topping**. Bake 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.

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