



Sweet and Savoury Brie Pizzettes

with Pear and Candied Walnuts

Veggie

30 Minutes



Greek-Style Pitas



Yellow Onion



Brie Cheese



Arugula and Spinach Mix



Rosemary



Walnuts, chopped



Red Wine Vinegar



Brown Sugar



Bartlett Pear



Fig Jam

HELLO BRIE

This creamy cheese takes a pizza from simple to luxurious!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, small non-stick pan, large bowl, parchment paper, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Greek-Style Pitas	2	4
Yellow Onion	113 g	226 g
Brie Cheese	125 g	250 g
Arugula and Spinach Mix	56 g	113 g
Rosemary	1 sprig	2 sprig
Walnuts, chopped	28 g	56 g
Red Wine Vinegar	1 tbsp	2 tbsp
Brown Sugar	2 tbsp	4 tbsp
Bartlett Pear	1	2
Fig Jam	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook onions and pears

Peel, halve, then slice **onion** into ½-inch slices. Core, then slice **pear** into ¼-inch slices. Heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **onions**. Season with **salt**. Cook, stirring occasionally, until slightly softened, 5-6 min. Add **pears**. Cook, stirring occasionally, until **onions** and **pears** are golden-brown, 3-4 min. Transfer **onions** and **pears** to a plate. Set aside.



Candy walnuts

Add **brown sugar** and **1 tbsp water** (dbl for 4 ppl) to the same pan. Season with **salt**. Stir together until **sugar** melts, 1 min. Add **toasted walnuts** and **rosemary** to pan. Cook, stirring often, until **mixture** turns into a caramel-like, thick **glaze** and coats **walnuts**, 1-2 min. Remove pan from heat. Carefully transfer **hot candied walnuts** to the parchment paper. Spread into an even layer. (**NOTE:** Don't touch walnuts – they will be VERY hot.) Set aside to cool for 5 min.



Prep and make vinaigrette

While **onions** and **pears** cook, strip **1 tbsp rosemary leaves** (dbl for 4 ppl) from stems and finely chop. Cut **brie** into ½-inch slices. Whisk together **vinegar**, **fig jam** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Set aside.



Assemble and bake pizettes

Arrange **pitas** on a parchment-lined baking sheet. Bake in the **middle** of the oven, until golden-brown, 3-4 min. Flip **pitas**, then top with **caramelized onions and pear** and **brie slices**. Bake **assembled pizettes** in the **middle** of the oven, until **cheese** melts and toppings are heated through, 3-4 min. (**NOTE:** For 4 ppl, use two baking sheets and bake in the middle and top of the oven.)



Toast walnuts

Heat a small non-stick pan over medium heat. When hot, add **walnuts** to the dry pan. Toast, stirring often, until darker brown in colour, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a small bowl. Place a piece of parchment paper on a flat surface. (**NOTE:** You will be using this in step 4.)



Finish and Serve

Add the **arugula and spinach mix** to the bowl with the **fig vinaigrette**. Toss to coat. Cut the **pizettes** into quarters. Divide the **pizettes** and **salad** between plates. Sprinkle the **candied walnuts** over the **salad**.

Dinner Solved!