



# Pear and Blue Cheese Pizza

WITH SMOKED ALMONDS

Meal Kit



## Prep & Cook Time

25-35 MIN

## Cook Within

7 DAYS

## You Will Need

Olive Oil, Pepper  
Baking Sheet, Large Non-Stick Pan

## Ingredients

1 oz. Blue Cheese Crumbles  
1 Shallot  
¾ fl. oz. Balsamic Glaze  
½ oz. Baby Arugula  
4 oz. Shredded Mozzarella  
1 Bosc Pear  
2 Naan Flatbreads  
¾ oz. Smoked Almonds

## Difficulty Level

EASY

## Spice Level

NOT SPICY

## Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork		
165°	Chicken	Ground Turkey		

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/24227](http://www.homechef.com/24227)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil



### 1. Caramelize the Shallot

- Peel and halve **shallot**. Slice halves into thin strips.
- Place a large non-stick pan over medium-low heat. Add 1 Tbsp. **olive oil**, shallot, and a pinch of **pepper** to hot pan. Stir occasionally until shallot is lightly caramelized, 10-12 minutes.
- While shallot caramelizes, continue recipe.



### 2. Prepare the Ingredients

- Coarsely chop **almonds**.
- Quarter **pear** and core. Cut quarters into thin slices lengthwise.



### 3. Par-Bake the Flatbreads

- Place **flatbreads** directly on rack in hot oven and toast, 5 minutes.



### 4. Bake the Pizzas

- Place par-baked **flatbreads** on a clean work surface. Divide **mozzarella** evenly on flatbreads, leaving  $\frac{1}{4}$ " border. Shingle **pear slices** on mozzarella. Drizzle each pizza with 1 tsp. **olive oil**.
- Place pizzas directly on oven rack, with prepared baking sheet on rack below to catch any drips. Bake until pizzas are golden brown and pears are tender, but still slightly crisp, 10-12 minutes.



### 5. Finish the Dish

- Plate dish as pictured on front of card, garnishing **pizzas** with **almonds**, **blue cheese**, **arugula**, and **caramelized shallots** (to taste). Drizzle with **balsamic glaze**. Bon appétit!