



HOME CHEF

Pear, Bleu Cheese, and Toasted Walnut Pizza

With Cream Sauce and Spinach



Pears with walnuts and bleu cheese have been a classic combination for ages. And for good reason- each component's flavor and texture complements the others perfectly. Place all this classic goodness onto a pizza and you have timeless treat.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



DAYS BEST COOKED BY

DIETARY



SOY-FREE

NUTRITION

Calories: 783
Carbohydrates: 121g
Fat: 27g
Protein: 29g
Sodium: 977mg
per serving

DRINK PAIRING

A dish this elegant requires a lovely, fruity cocktail. For a Moscow Mule, mix 2 oz. of vodka with 3 oz. of ginger beer and the juice from half a lime. Serve in those fancy copper Moscow Mule cups (yeah, we don't have those either) and garnish with a lime wheel.

INGREDIENTS

1 Pear
1 Green Onions
3 oz. Spinach
1 oz. Walnuts
5 oz. Evaporated Milk,
Canned
1¾ oz. Bleu Cheese
2 oz. Cream Cheese
2 Italian Wood-Fired Pizza
Crusts

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Baking Sheet
Medium Pan

DID YOU KNOW?

Why do we sometimes send evaporated milk instead of fresh milk? Well, each type has its place in the kitchen. Evaporated milk is fresh milk with 60% of the water cooked away, leaving a thicker product. This milk is shelf stable but the real benefit is using it in sauces. Because it's been reduced, evaporated milk is highly resistant to curdling and separating like fresh milk. Sauces will not be grainy and come out smoother using evaporated milk.

Discover more
recipes at
[homechef.com](https://www.homechef.com)



Prepare the Ingredients

Preheat the oven to 375 degrees and prepare a baking sheet with foil. Thoroughly rinse produce and pat dry. Core and cut **pear** into thin slices. Trim **green onions** and cut into thin diagonal slices. Coarsely chop **spinach**.



Toast the Walnuts

Place a medium pan over medium heat. Add **walnuts** and toast in dry pan until fragrant and light brown, about 2-4 minutes. Transfer **toasted nuts** to plate and set aside. *Toasting nuts brings out their natural oils and deepens their flavor. Be careful to immediately transfer nuts to a plate when fragrant as they can burn easily.*



Cook The Sauce

Warm the same medium pan over medium heat. Add 1 tsp. **olive oil**, half the **walnuts**, and half the **sliced green onions** (reserving other half for garnish) to pan and cook for 30 seconds. Add **evaporated milk**, half the **blue cheese crumbles**, **cream cheese**, and **spinach** to pan and cook until spinach is wilted and sauce is thickened, about 4-6 minutes.



Sauce the Pizzas

Place **pizza crusts** on prepared baking sheet. Divide **sauce** between crusts and season with a pinch of **salt and pepper**.



Bake the Pizzas

Arrange **pear slices** over the **sauce**. Bake in oven 15 minutes or until crust begins to brown. *Cooking pears softens them and coaxes out their natural sweetness, providing a perfect foil to the blue cheese bite.*

Plate the Dish

Plate the **pizzas** and garnish with remaining **walnuts**, remaining **blue cheese**, and **green onions**.