



In your box

- 1 Bosc Pear
- 4 oz. Shredded Mozzarella
- 2 Naan Flatbreads
- 1 oz. Smoked Almonds
- 1 Yellow Onion
- ½ oz. Baby Arugula
- 1 oz. Blue Cheese



Pear and Blue Cheese Pizza

with smoked almonds

NUTRITION per serving—Calories: 830, Carbohydrates: 87g, Fat: 40g, Protein: 30g, Sodium: 1737mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level 
Easy

Spice Level 
Not Spicy

① You will need

Olive Oil, Salt, Pepper

Baking Sheet, Large Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil



1

Caramelize the Onion

- Halve and peel **onion**. Slice halves into thin strips.
- Place a large non-stick pan over medium-low heat. Add 1 Tbsp. **olive oil**, onion, and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until onion is lightly caramelized, 15-20 minutes.
- While onion caramelizes, prepare ingredients.



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 **flatbreads** on a clean work surface. Divide **mozzarella** evenly on flatbreads, leaving ¼" border. Shingle **pears** on top of mozzarella. Drizzle each flatbread 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 **caramelized onions**, **almonds**, **blue cheese**, and **arugula**. Bon appétit!