



Pear and Blue Cheese Pizza

with smoked almonds

(i) 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



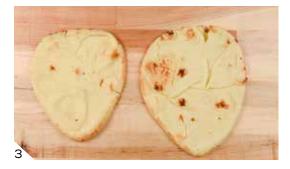
Caramelize the Onion

- 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.



Prepare the Ingredients

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



Par-Bake the Flatbreads

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



Bake the Pizzas

- Place **flatbreads** on a clean work surface. Divide **mozzarella** evenly on flatbreads, leaving ½" 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.



Finish the Dish

 Plate dish as pictured on front of card, garnishing pizzas with caramelized onions, almonds, blue cheese, and arugula.
 Bon appétit!