



Dinner ,Lunch,Specialty Cheese

Blue Cheese and Pear Flatbread

Prep time: Cook Time: Servings: 6

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Crumbled blue cheese			1/2/Cup
Extra-virgin olive oil			2/tsp
Sliced red onions			3/Cup
Chopped walnuts			1/3/Cup
Balsamic vinegar			2/tsp
Chopped fresh sage			2/tsp
Ripe sliced pears			2/Each
Flatbread			6/

Instructions

1. Preheat the oven to 450°F.
2. Heat oil in a large skillet over medium-high heat, sauté onions, stirring occasionally, until they start to brown, about 5-6 minutes. Reduce heat to low, stirring occasionally, until soft and golden, 5-8 minutes more.
3. Stir vinegar, sage and pepper into the onions. Spread on the crust and top with pears, walnuts and cheese. Bake until the crust is crispy and golden and the cheese is melted, 11-13 minutes.
4. Slice and serve.

