



FAST. EASY. FRESH.

CRISPY KALE GRILLED CHEESE WITH PEAR ALMOND SALAD

1. Preheat the oven to 350°F. Rip the **kale** leaves off the stems and place into a medium-sized bowl. Drizzle with 2 tsp. **oil** and add the **red pepper flakes, paprika, salt, and pepper**. Toss with your hands to coat well. Spread evenly on a tinfoil-lined baking sheet and bake in the oven for 20 minutes, turning once halfway through.

2. Meanwhile, in a small bowl stir together the **Mayonnaise Spread Mix (mayonnaise, mustard, and smoked paprika)**. Season with **salt and pepper** to taste.

3. Toast your **almonds** by placing into a large, dry pan over medium heat. Stir frequently until golden brown and fragrant. De-core and chop your **pear** into thin slices. In a small bowl, whisk together 1 Tbsp. **oil** and **vinegar**. Season with **salt and pepper**.

4. To prepare your grilled cheese, spread all 4 slices of **bread** with softened **butter**. On the opposite side of the bread, spread your mayo mixture evenly. Top each piece of bread with a slice of **cheese**.

5. Wipe out the pan that had almonds in it, and place over medium-high heat. Add your bread, butter-side down in the pan. To start, we're going to cook these open-faced sandwich style. When the cheese starts to melt and the bread is golden brown, remove from heat and top with your kale and then put your sandwiches together.

6. To serve, divide the **arugula** onto plates and top with your **pear** and toasted **almonds**. Drizzle with the vinegar dressing. Place your sandwiches alongside, cutting them in half if you wish. Enjoy!

Ingredients (2 Person Serving – 869 Calories Per Serving)

Curly Green Kale	Small Bunch	Salted Butter	28 g
Red Pepper Flakes	¼ tsp.	Arugula	60 g
Paprika	1/8 tsp.	Bartlett Pear	1
Mayonnaise	3 Tbsp.	Sliced Almonds	2 Tbsp.
Dijon Mustard	1 Tbsp.	Olive Oil	1 Tbsp. + 2 tsp.
Smoked Paprika	¼ tsp.	Red Wine Vinegar	2 tsp.
Multigrain Bread	4 Slices	Salt and Pepper	To taste
Havarti Cheese	4 Slices		



30 Minute Cook Time!