



FAST. EASY. FRESH.

SWISS FRENCH ONION GRILLED CHEESE WITH CANDIED PECAN PEAR SALAD

1. Start by peeling your **onions**, then cut it in half and slice it as thin as you can. Melt the **unsalted butter** in a large pan over low heat. Once melted, add the **onions, dried thyme**, and ½ tsp. **salt**. Cook, stirring occasionally, until the onions are golden and caramelized. This will take around 25-30 minutes.

2. Meanwhile, in a dry pan toast your **pecans** over medium heat until they become toasted and fragrant, about 4-5 minutes. Keep an eye on them as they can go from toasted to burnt in a manner of seconds! Remove from the pan and set aside.

3. Wipe out the pan your pecans were in with paper towel. Place back over the heat and add the **brown sugar** and **water**. Stir, until completely melted, then add your **pecans** back in and stir until completely coated. Remove from the pan onto a piece of parchment paper and allow to cool.

4. Stir together the **salted butter** and leaves from your **fresh thyme**. Once the onions are cooked, spread the outsides of the **bread** with the thyme butter. Top one side with a slice of **Swiss cheese**, then half the caramelized onions, and 2 more slices of **Swiss cheese**. Repeat with the remaining bread and ingredients.

5. In a large pan over medium heat, cook the sandwiches until the cheese is melted and the bread is golden, about 4-5 minutes per side. While the sandwiches are cooking, thinly slice your **pear** and roughly chop the candied pecans.

6. To serve, transfer the grilled cheese to plates and cut in half if desired. Assemble your salads by topping the **mixed greens** with the **candied pecans, sliced pears**, and a drizzle of **balsamic vinaigrette**. Enjoy!

Ingredients (4 Person Serving – 1,095 Calories Per Serving)

Unsalted Butter	8 Tbsp.	Mixed Greens	120 g
Yellow Onions	2	Pecans	56 g
Dried Thyme	½ tsp.	Brown Sugar	4 Tbsp.
Sourdough Bread	8 Slices	Water	2 Tbsp.
Swiss Cheese	12 Slices	Balsamic Vinaigrette	4 Tbsp.
Salted Butter	6 Tbsp.	Pears	2
Fresh Thyme	Few Sprigs	Salt and Pepper	To Taste



40 Minute
Cook
Time!