

Brie & Pear Grilled Cheese Sandwiches

with Brussels Sprout, Arugula & Hazelnut Salad

Rich, creamy Brie cheese and sweet, juicy pears are an extraordinarily delicious combination—which is why we're especially excited about using them in this sumptuous take on the classic grilled cheese. (Depending on what's best near you, you'll receive either a red or a green pear.) Velvety sage leaves layered into the sandwiches create the perfect savory bite. On the side, a salad of peppery arugula, tender Brussels sprouts, and crunchy hazelnuts strikes an ideal balance with the crispy grilled cheese. All together, it's a quick-to-prepare celebration of the flavors of autumn that's as comforting as it is gourmet.



Ingredients

- 4 Slices Sourdough Bread
- 4 Ounces Brie Cheese
- 5 Ounces Brussels Sprouts
- 2 Ounces Arugula
- 1 Lemon
- 1 Pear
- 1 Bunch Sage

Knick Knacks

- 2 Tablespoons Hazelnuts
- 2 Tablespoons Butter
- 1 Tablespoon Honey

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 15 to 25 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Quarter and deseed the lemon. Thinly slice the cheese. Core and thinly slice the pear; place in a bowl and toss with **the juice of 1 lemon wedge** to prevent browning. Pick the sage leaves off the stems; discard the stems. Cut off and discard the stem ends of the Brussels sprouts. Halve the Brussels sprouts lengthwise, then thinly slice crosswise. Roughly chop the hazelnuts.

2



Make the vinaigrette:

In a small bowl, combine the **honey** and **the juice of the remaining lemon wedges**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.

3



Assemble the sandwiches:

Place the **bread slices** on a clean, dry work surface. Divide the **cheese, pear** (you may have extra) and **sage** between 2 of the bread slices; season with salt and pepper. Top with the remaining bread slices.

4



Cook the sandwiches:

In a large pan (nonstick, if you have one), melt **half the butter** on medium-high until hot. Add the **sandwiches** and cook 3 to 4 minutes on the first side, or until golden brown and crispy. Add the **remaining butter** and carefully flip the sandwiches. Cook 3 to 4 minutes, or until browned and the cheese has melted. Transfer to a cutting board.

5



Make the salad:

While the sandwiches cook, in a large bowl, combine the **arugula, Brussels sprouts, hazelnuts** and as much of the **vinaigrette** as you'd like (you may have extra); toss to thoroughly combine. Season with salt and pepper to taste.

6



Plate your dish:

Cut the **cooked sandwiches** in half diagonally. Divide the sandwiches and the **salad** between 2 plates. Enjoy!