

# Featured Ingredient... Pears



## PEAR PROSCUITTO GRILLED CHEESE

### INGREDIENTS

- 2 slices whole grain bread
- 1 slices gouda
- 1 pear, sliced to medium thickness
- 1 slice of prosciutto
- Drizzle of honey
- Olive oil

### DIRECTIONS

1. Heat a generous drizzle of olive oil over medium-high heat
2. On top of the first slice of bread, layer in this order: first slice of cheese, prosciutto, 4 pear slices, drizzle of honey. Then top with second slice of bread
3. Cook sandwich in pan, flipping every few minutes, until the bread is nice and toasted and cheese is melted. You may need to drizzle a little more olive oil when flipping for the first time to the second side.
4. Serve with remaining pear slices
5. Enjoy!

### NUTRITIONAL FACTS

Servings: 1 grilled cheese  
Calories: 424  
Protein: 25 grams  
Carbohydrates: 56 grams  
Fat: 13 grams

### TO MAKE THIS GLUTEN FREE

Use gluten free bread

