

- BAKED THYME PEARS + HONEY + GORGONZOLA -

PREP TIME

COOK TIME

SERVINGS

10 mins

10

6

INGREDIENTS

3 pears, cut in half- seeds scooped out 6 sprigs fresh thyme 6 teaspoons gorgonzola 1 tablespoon honey, plus extra for garnish6 pecan halvesFresh pepper to taste

INSTRUCTIONS

- 1. Preheat oven to 425.
- 2. Place pears in baking dish. Drizzle with 1 tablespoon honey. Bake for 10 minutes or until fork tender.
- 3. Remove from oven. Add one teaspoon of gorgonzola into each pear half. Add pecan on top of each half.
- 4. Garnish with fresh thyme, additional drizzle of honey and fresh cracked pepper. Serve immediately.

Recipe adapted from Happy Kitchen Rocks. Enjoy y'all!

