



STUFFED PEAR HALVES



YIELD: 2 servings
PREP TIME: 10 minutes
COOKING TIME: 15 minutes

1 (25-ounce) jar Trader Joe's Pear Halves in White Grape Juice (5 pear halves)
1 tablespoon cream cheese, softened in the microwave for 10 seconds
2 tablespoons Trader Joe's Crumbled Blue Cheese
6 Trader Joe's Triple Ginger Snaps

Sometimes I serve these pears on a bed of arugula for an easy, delicious salad.

1. Preheat the oven to 400°F. Line a rimmed baking sheet with foil.
2. Arrange the pear halves on the prepared baking sheet.
3. In a small bowl, mix the cream cheese and blue cheese together. Mound a dollop of the mixture into each pear half.
4. Seal the ginger snaps into a plastic bag and pound into crumbs with a rolling pin or the bottom of a pan. Pour the crumbs over the pears. Bake until warm, about 15 minutes.

PESTO-ROASTED POTATOES



YIELD: 2 servings
PREP TIME: 5 minutes
COOKING TIME: 65 minutes

1 (16-ounce) bag fingerling potatoes
1 tablespoon plus 2 teaspoons olive oil, divided
½ teaspoon kosher salt
¼ teaspoon freshly ground black pepper
2 tablespoons Trader Giotto's Genova Pesto

Pesto adds a flare of flavor to these roasted potatoes without much extra work.

1. Preheat the oven to 400°F. Line a rimmed baking sheet with foil.
2. Cut each potato in half lengthwise. Spread the potatoes on the prepared baking sheet. Drizzle with 1 tablespoon oil and sprinkle with the salt and pepper. Toss the potatoes to coat and arrange in a single layer. Bake until fork-tender, about 1 hour, stirring once halfway through.
3. In a small bowl, place the pesto and thin it with the remaining 2 teaspoons oil.
4. Remove the potatoes from the oven. Drizzle the pesto sauce over the potatoes, stirring with a spatula. Return the potatoes to the oven for 5 minutes.