Easy Savory Baked Pears

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4 from 22 votes

These Easy Savory Baked Pears make a delicious and different side dish or accompaniment to a cheeseboard. Tender soft pears with red onion flavored with rosemary and maple syrup - these are just perfect with turkey for Thanksgiving, or as an accompaniment to a Christmas ham. Simple to make, the pears roast in the oven quickly, to give you a healthy, naturally sweet side dish that is just a little bit different. Try these for your holiday table!

Prep Time	Cook Time	Total Time
10 mins	35 mins	45 mins

Course: Side Cuisine: Modern Australian Servings: 4 Calories: 203kcal Author: Claire | Sprinkle and Sprouts

Need Metric Measurements?

Use the options below to toggle between cups and grams (if relevant)

Ingredients

- 3 pears - see note 1
- 1 red onion - see note 3
- 4 sprigs fresh rosemary
- 3 tablespoon olive oil
- 1 ½ tablespoon maple syrup - see note 3
- 1 tablespoon apple cider vinegar - see note 4
- ½ teaspoon salt
- ¼ teaspoon black pepper

Instructions

1. Preheat the oven to 180°C/350°F.
2. Cut each pear vertically into quarters and use a teaspoon to remove the core and seeds.
3. Peel the onion and cut into wedges.
4. Place the pears to a baking pan or ovenproof dish.
5. Add the onion wedges and sprigs of rosemary.
6. Pour over the olive oil, maple syrup, and apple cider vinegar. Toss gently to ensure each pear and onion wedge is well coated.
7. Season with salt and pepper.
8. Bake for 35-40 minutes, until everything is soft and starting to caramelize.
9. Serve hot, warm or room temperature.

Recipe from Claire at Sprinkles and Sprouts xx