



# BBQ Bacon Pizza Scrolls

with Cheese & Sweetcorn

Grab your Meal Kit with this symbol



Basic Sponge Mix



Brown Onion



Sweetcorn



Diced Bacon



Garlic Paste



Greek-Style Yoghurt



Tomato Paste



Cheddar Cheese



BBQ Sauce

Prep in: 30 mins  
Ready in: 45 mins

Every piece you pull out of this pull-apart is like a mini BBQ pizza, so get ready to watch it disappear from the plate in minutes!

### Pantry items

Olive Oil, Butter, Milk

SEA



## Before you start

Wash your hands and any fresh food.

## You will need

Medium loaf tin lined with baking paper · Kitchen scales · Large frying pan

## Ingredients

	6 Scrolls
olive oil*	refer to method
butter*	20g
basic sponge mix	2 medium packets
brown onion	1
sweetcorn	1 tin (125g)
diced bacon	1 packet (90g)
garlic paste	1 medium packet
Greek-style yoghurt	1 medium packet
milk*	¼ cup
tomato paste	2 packets
Cheddar cheese	1 large packet
BBQ sauce	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2064kJ (493Cal)	879kJ (210Cal)
Protein (g)	17.3g	7.4g
Fat, total (g)	17.8g	7.6g
- saturated (g)	7.4g	3.2g
Carbohydrate (g)	64g	27.3g
- sugars (g)	13.5g	5.8g
Sodium (mg)	1384mg	590mg

The quantities provided above are averages only.

\*Nutritional information is based on 6 servings.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped

- Preheat oven to **220°C/200°C fan-forced**. Grease and line a medium loaf tin with baking paper.
- Measure 20g of **butter**. Weigh out 300g of **basic sponge mix** (reserve the remaining for step 3!).
- Thinly slice **brown onion**. Drain **sweetcorn**.

**TIP:** Weigh out your ingredients before you start to speed up your prep time!



## Assemble the scrolls

- Lightly dust the work surface again with some **basic sponge mix**. Roll **dough** into a 30cm x 40cm rectangle.
- Spread **dough** with **tomato paste**, then top with **bacon and onion mixture**, **corn** and half the **Cheddar cheese**.
- Roll up **dough** tightly from the long side to form a log, then slice into 6 equal portions.
- Arrange scrolls, cut-side up, in the lined loaf tin.

**TIP:** Trim the edges of the rolled dough for an even rectangle!



## Cook the bacon & onion

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon** and **onion**, breaking up **bacon** with a spoon, until golden, **4-5 minutes**.
- Add **garlic paste** and cook until fragrant, **1 minute**. Set aside.



## Bake the scrolls

- Bake **scrolls** until lightly browned, **10-12 minutes**.
- Remove from oven. Sprinkle with remaining **cheese**. Bake until golden brown, **6-8 minutes**.
- Set aside to cool slightly in the tin, **15 minutes**.



## Make the dough

- In a large bowl, add measured **basic sponge mix**.
- Using your fingertips, rub **butter** into **basic sponge mix**, until resembling fine breadcrumbs.
- Add **Greek-style yoghurt** and the **milk**, then mix until dough comes together.
- Lightly dust a work surface with some of the remaining **basic sponge mix**. Tip out **dough** and knead until smooth, **1-2 minutes**.



## Serve up

- Transfer **bacon pizza scrolls** to a serving platter.
- Serve drizzled with **BBQ sauce**. Enjoy!

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