



BBQ Bacon Pizza Scrolls

with Cheese & Corn Kernels

Grab your Meal Kit with this symbol



Basic Sponge Mix



Brown Onion



Corn Kernels



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
corn kernels	1 small tin
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://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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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 **corn kernels**.

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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