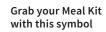
BBQ Bacon Pizza Scrolls with Cheese & Sweetcorn









Basic Sponge Mix





Sweetcorn

Diced Bacon



Greek-Style Yoghurt

Tomato Paste







Cheddar Cheese

BBQ Sauce



Pantry items Olive Oil, Butter, Milk

Before you start Wash your hands and any fresh food.

You will need

 $\label{eq:medium-load} \mbox{Medium loaf tin lined with baking paper} \cdot \mbox{Kitchen scales} \cdot \\ \mbox{Large frying pan}$

Ingredients

	6 Scrolls
olive oil*	refer to method
butter*	20g
basic sponge mix	2 medium packets
brown onion	1
sweetcorn	1 medium tin
diced bacon	1 medium packet
Greek-style yoghurt	1 medium packet
milk*	1/4 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)	1991kJ (476Cal)	957kJ (229Cal)
Protein (g)	16.3g	7.8g
Fat, total (g)	18.7g	9g
- saturated (g)	7.5g	3.6g
Carbohydrate (g)	58.8g	28.3g
- sugars (g)	9.9g	4.8g
Sodium (mg)	1430mg	688mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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!



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. Set aside.



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.



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, sweetcorn 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!



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**.



Serve up

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



We're here to help!