



# Cheesy Chicken & Bacon Hawaiian Flatbreads

with Pineapple Salsa & Corn on the Cob

STREET FOOD

KID FRIENDLY

Grab your meal kit  
with this number

23



Corn



Brown Onion



Cucumber



Spring Onion



Pineapple Slices



Chicken Breast



Savoury Seasoning



Diced Bacon



Flatbread



Cheddar Cheese



BBQ Mayo

Prep in: 20-30 mins  
Ready in: 35-45 mins

Eat Me Early

Bring some exciting flavour and texture to your table tonight! These rich chicken and bacon loaded flatbreads team perfectly with the sweetness and crunch of golden pineapple salsa and juicy corn cobs for moreish mouthfuls you'll be wrapped with!

### Pantry items

Olive Oil, White Wine Vinegar

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches**

## You will need

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
corn	2 cobs	4 cobs
brown onion	½	1
cucumber	1	2
spring onion	1 stem	2 stems
pineapple slices	1 tin	2 tins
chicken breast	1 medium packet	2 medium packets OR 1 large packet
savoury seasoning	1 sachet	2 sachets
diced bacon	1 medium packet	1 large packet
flatbread	4	8
Cheddar cheese	1 large packet	2 large packets
<b>white wine vinegar*</b>	drizzle	drizzle
BBQ mayo	1 medium packet	2 medium packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4399kJ (1051Cal)	508kJ (121Cal)
Protein (g)	67.2g	7.8g
Fat, total (g)	41.8g	4.8g
- saturated (g)	11.3g	1.3g
Carbohydrate (g)	100.5g	11.6g
- sugars (g)	42.7g	4.9g
Sodium (mg)	1843mg	213mg
Dietary Fibre (g)	16.4g	1.9g

The quantities provided above are averages only.

## 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.



## Roast the corn

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **corn cobs** in half.
- Place **corn** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Roast until tender and slightly charred, **15-20 minutes**.



## Get prepped

- Meanwhile, thinly slice **brown onion** (see ingredients). Finely chop **cucumber**. Thinly slice **spring onion**. Drain **pineapple**.
- Heat a large frying pan over high heat. Cook **pineapple slices** until lightly charred, **2-3 minutes** each side. Transfer to a chopping board and roughly chop.
- Slice **chicken breast** into thin strips. In a medium bowl, combine **chicken**, **savoury seasoning** and a drizzle of **olive oil**. Set aside.



## Cook the bacon

- Return frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **diced bacon** and **onion**, breaking up bacon with a spoon, until golden, **4-6 minutes**. Transfer to a bowl and cover to keep warm.



## Cook the chicken

- Wipe out frying pan then return to high heat with a drizzle of **olive oil**.
- When oil is hot, cook **chicken**, tossing, until browned and cooked through (when no longer pink inside), **3-4 minutes**.



## Toast the flatbreads

- While the chicken is cooking, place **flatbreads** on a second lined oven tray.
- Sprinkle with **Cheddar cheese** then bake until warmed through and cheese is melted, **4-7 minutes**.



## Serve up

- In a large bowl, combine charred pineapple, cucumber, spring onion and a drizzle of **white wine vinegar** and olive oil.
- Top Cheddar flatbreads with chicken, bacon and onion mixture and pineapple salsa.
- Drizzle over **BBQ mayo**.
- Serve Hawaiian Cheddar flatbreads with corn cobs. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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