



# Easy Bacon & Zucchini Flatbread Pizza

with Garlic Sauce & Salad Greens

FEEL-GOOD TAKEAWAY

AIR FRYER FRIENDLY

Grab your meal kit with this number

27



Zucchini



Carrot



Snacking Tomatoes



Diced Bacon



Flatbread



Tomato Paste



Cheddar Cheese



Rocket Leaves



Garlic Sauce



Chicken Breast



Diced Bacon

Prep in: 10-20 mins  
Ready in: 20-30 mins



Did you say pizza? We sure did, and the best bit is that you don't even need to leave the house for this loaded one. Because let's be real, pizza tastes best when eaten in your PJs, maybe even on the couch with a movie.

### Pantry items

Olive Oil, Balsamic 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

Large frying pan · Air fryer or wire oven rack

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
zucchini	1	2
carrot	1	2
snacking tomatoes	½ medium packet	1 medium packet
diced bacon	1 medium packet	1 large packet
flatbread	4	8
tomato paste	1 medium packet	1 large packet
Cheddar cheese	1 large packet	2 large packets
rocket leaves	1 small packet	2 small packets
<b>balsamic vinegar*</b>	drizzle	drizzle
garlic sauce	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2436kJ (582cal)	256kJ (61cal)
Protein (g)	23.2g	2.4g
Fat, total (g)	31.4g	3.3g
- saturated (g)	8.8g	0.9g
Carbohydrate (g)	50.5g	5.3g
- sugars (g)	14.2g	1.5g
Sodium (mg)	1105mg	116.3mg
Dietary Fibre (g)	7g	0.7g

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://www.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

- Thinly slice **zucchini**.
- Thinly slice **carrot** into half-moons.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **snacking tomatoes (see ingredients), zucchini, carrot** and **diced bacon**, breaking up bacon with a spoon, until veggies are softened and bacon is golden, **4-5 minutes**.



## Make the salad

- Meanwhile, place **rocket leaves** in a medium bowl.
- Drizzle with **balsamic vinegar** and **olive oil**, then toss to combine.



## Bake the flatbread pizzas

- Lay **flatbreads** on a flat surface, rough-side down.
- Using the back of a spoon, spread **tomato paste** evenly across the **flatbreads**. Sprinkle with **Cheddar cheese**. Top with **tomatoes, zucchini, carrot** and **bacon mixture**.
- Set air fryer to **200°C**. Place **flatbread pizzas** into the air fryer basket. Cook until cheese is melted and golden, **5-7 minutes** (cook flatbread pizzas in batches if needed).

**TIP:** No air fryer? Preheat oven to 220°C/200°C fan-forced. Place flatbread pizzas directly on a wire rack in the oven. Bake until cheese is melted and golden, 12-15 minutes. Place a tray on the shelf under the pizza's to catch any drips!



## Serve up

- Season bacon and zucchini flatbread pizzas with **salt** and **pepper**.
- Divide pizzas between plates. Top with a drizzle of **garlic sauce**.
- Serve with dressed salad greens. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW33



### CUSTOM OPTIONS



#### ADD CHICKEN BREAST

Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes.



#### DOUBLE DICED BACON

Follow method above, cooking in batches if needed.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

