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WK08
2017

Aloha Pizza with Bacon and Pineapple

We know what you're thinking – stop thinking that. This pizza is utterly gourmet and grown up, not a bogan in sight. Our secret to this amazing pizza is the pineapple glaze you're going to whip up. You won't believe the added flavour it gives you.



Prep: 10 mins

Cook: 20 mins

Total: 30 mins



level 1

Pantry Items

Nil



Middle Bacon



Wholemeal
Pizza Bases



Tomato Paste



Mozzarella Cheese



Cheddar
Cheese



Pineapple
Slices






Parsley

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QTY	Ingredients	
1 packet	middle bacon, rind removed & sliced into strips	
3	wholemeal pizza bases	
3 sachets	tomato paste (included with the bases)	
1 block	mozzarella cheese, grated	
1 block	Cheddar cheese, grated	
1 tin	pineapple slices, diced into 1 cm chunks (reserve the liquid)	
½ bunch	parsley, leaves picked	

 Ingredient features in another recipe

* Pantry Items

 Pre-preparation

Nutrition per serve

Energy	3160	Kj
Protein	36.9	g
Fat, total	30.9	g
-saturated	15.2	g
Carbohydrate	78.1	g
-sugars	13.6	g
Sodium	1960	mg



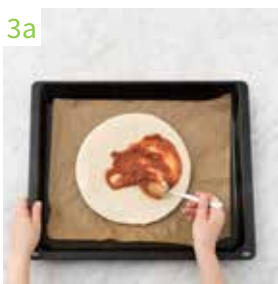
You will need: *chef's knife, chopping board, box grater, spoon, medium frying pan and pastry brush.*

1 Preheat the oven to **220°/200°** fan-forced.

2 Heat a medium frying pan over a medium-high heat. Add the **middle bacon strips** to the pan and cook for **5-6 minutes**, or until crispy and brown. Set aside.



3 Lay the **wholemeal pizza bases** on a flat surface rough side down. Spread the **tomato paste** across the bases evenly using the back of a spoon. Top with crispy bacon, **mozzarella cheese**, **Cheddar cheese** and **pineapple chunks** (make sure you reserve the liquid!). Place in the oven directly onto the wire racks and cook for **10-15 minutes**, or until the cheese is melted and golden. Once cooked remove from the oven.



4 Meanwhile, place the reserved pineapple juice in the medium frying pan over a medium-high heat until the mixture bubbles. Reduce the heat and simmer the pineapple sauce down for **3-4 minutes**, or until syrupy. Brush the glaze over the pizza and sprinkle the grown-up's pizza with fresh **parsley**.

5 To serve, slice the pizza and divide between plates. Enjoy!



Did you know? Pineapple is the only edible fruit of the bromeliads family.