



Burger-Style Bacon Pizza

with Corn, Zucchini & Caramelised Onion

Grab your Meal Kit with this symbol



Garlic



Onion



Zucchini



Sweetcorn



Diced Bacon



Tomato Paste



Pizza Bases



Mixed Leaves



Shredded Cheddar Cheese



Sesame Seeds



Burger Sauce



Shredded Cheddar Cheese

Prep in: 25-35 mins
Ready in: 35-45 mins

When you can't decide between burger night or pizza night, make this bad boy! It's a mashup of two kid and adult-approved foods, and the best part? Everyone can join in on the prep - before promptly devouring.



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, Balsamic Vinegar, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	3 cloves	6 cloves
onion	1	2
zucchini	1	2
sweetcorn	1 tin (125g)	1 tin (300g)
diced bacon	1 packet (90g)	1 packet (180g)
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
butter*	30g	60g
pizza bases	2	4
mixed leaves	1 small bag	1 medium bag
shredded Cheddar cheese	1 large packet	2 large packets
sesame seeds	1 medium packet	1 large packet
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	½ tbs
burger sauce	1 medium packet	1 large packet
shredded Cheddar cheese**	1 large packet	2 large packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5660kJ (1353Cal)	841kJ (201Cal)
Protein (g)	48.6g	7.2g
Fat, total (g)	56.4g	8.4g
- saturated (g)	24.5g	3.6g
Carbohydrate (g)	154.6g	23g
- sugars (g)	18.6g	2.8g
Sodium (mg)	2412mg	358mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6530kJ (1561Cal)	903kJ (216Cal)
Protein (g)	60.8g	8.4g
Fat, total (g)	74.3g	10.3g
- saturated (g)	36.5g	5g
Carbohydrate (g)	154.7g	21.4g
- sugars (g)	18.6g	2.6g
Sodium (mg)	2773mg	383mg

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

If you have any questions or concerns, please visit hellofresh.com.au/contact

2022 | CW21



1 Prep the veggies

Preheat oven to **220°C/200°C fan-forced**. Finely chop **garlic**. Thinly slice **onion**. Thinly slice **zucchini** into rounds. Drain **sweetcorn**.

Little cooks: Don your goggles and have a go at peeling off the onion's outer layer!



4 Prep & bake the pizzas

Spread pizza sauce evenly across the **pizza bases** using the back of a spoon. Top evenly with **mixed leaves, bacon, corn** and **zucchini**. Sprinkle with **shredded Cheddar cheese** and **sesame seeds**.

Place **pizzas** directly on a wire rack in the oven and bake until cheese is melted and golden, **10-12 minutes** (use two wire racks if your pizzas don't fit).

TIP: Placing the pizzas directly onto the wire racks helps the bases crisp up.

Little cooks: Take the lead by spreading the sauce over the pizza bases and adding the toppings!

CUSTOM RECIPE

If you've doubled your shredded Cheddar cheese, sprinkle it over the pizzas as above.



2 Cook the veggies & bacon

In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **zucchini, sweetcorn** and **diced bacon**, breaking up **bacon** with a spoon, until golden, **6-7 minutes**. Transfer to a bowl.



5 Cook the caramelised onion

While the pizzas are baking, wipe out frying pan and return to medium-high heat with a drizzle of **olive oil**. Cook **onion**, stirring regularly, until softened, **5-6 minutes**. Reduce heat to medium. Add the **balsamic vinegar, the brown sugar** and a splash of **water**. Mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.



3 Cook the pizza sauce

Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **garlic** until fragrant, **1 minute**. Add **tomato paste** and the **water**. Simmer until slightly thickened, **1-2 minutes**. Stir through the **butter**. Season with **salt** and **pepper** to taste.



6 Serve up

Divide burger-style bacon pizza between plates. Top with caramelised onion and a dollop of **burger sauce** to serve.

Little cooks: Add the finishing touches by topping the pizza with the caramelised onion and sauce.

Enjoy!

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