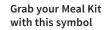




BBQ Bacon Pizza Scrolls with Cheese & Sweetcorn







Basic Sponge







Garlic







Sweetcorn

Diced Bacon



Tomato Paste



Cheddar Cheese





BBQ Sauce

Prep in: 30 mins Ready in: 45 mins

Every piece you pull out of this pull-apart is like a mini BBQ pizza, so get ready to watch it disappear from the plate in minutes!

Pantry items Olive Oil, Butter, Milk

SEA





Before you start Wash your hands and any fresh food.

You will need

Medium loaf tin lined with baking paper · Kitchen scales · Large frying pan

Ingredients

3	
	6 Scrolls
olive oil*	refer to method
butter*	20g
basic sponge mix	1 large packet
brown onion	1
garlic	2 cloves
sweetcorn	1 tin (125g)
diced bacon	(125g) 1 packet (90g)
Greek-style yoghurt	1 medium packet
milk*	1/4 cup
tomato paste	1 packet
shredded Cheddar cheese	1 large packet
BBQ sauce	1 packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1944kJ (465Cal)	966kJ (231Cal)
Protein (g)	16g	7.9g
Fat, total (g)	17.8g	8.8g
- saturated (g)	7.4g	3.7g
Carbohydrate (g)	58.2g	28.9g
- sugars (g)	9.5g	4.7g
Sodium (mg)	1374mg	683mg

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.



Scan here if you have any questions or concerns





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**. Finely chop **garlic**. Drain **sweetcorn** (see ingredients).

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.
- Add garlic and cook until fragrant, 1 minute. Set aside.



Make the dough

- In a large bowl, add measured basic sponge
- 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 1/2 the shredded 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!

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