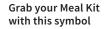


Easy Bacon & Zucchini Flatbread Pizza with Garlic Sauce & Salad Greens













Snacking Tomatoes





Diced Bacon

Flatbread







Tomato Paste

Shredded Cheddar Cheese



Salad Leaves



Garlic Sauce



Pantry items Olive Oil, White Wine Vinegar

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.

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 · Wire oven rack

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
zucchini	1	2	
snacking tomatoes	½ punnet	1 punnet	
diced bacon	1 packet (90g)	1 packet (180g)	
flatbread	4	8	
tomato paste	1 medium packet	1 large packet	
shredded Cheddar cheese	1 large packet	2 large packets	
salad leaves	1 small bag	1 medium bag	
white wine vinegar*	drizzle	drizzle	
garlic sauce	1 medium packet	2 medium packets	
chicken breast**	1 small packet	1 large packet	

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2578kJ (616Cal)	675kJ (161Cal)
Protein (g)	26.7g	7g
Fat, total (g)	33.8g	8.9g
- saturated (g)	12.5g	3.3g
Carbohydrate (g)	49.7g	13g
- sugars (g)	10.4g	2.7g
Sodium (mg)	1649mg	432mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3338kJ (798Cal)	610kJ (146Cal)
Protein (g)	59.9g	11g
Fat, total (g)	39g	7.1g
- saturated (g)	14.1g	2.6g
Carbohydrate (g)	49.7g	9.1g
- sugars (g)	10.4g	1.9g
Sodium (mg)	1737mg	318mg

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.



Get prepped

- Preheat oven to 220°C/200°C fan-forced. Thinly slice zucchini.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook snacking tomatoes (see ingredients), zucchini and diced bacon, breaking up bacon with a spoon, until veggies are softened and bacon is golden, 4-5 minutes.

Custom Recipe: If you've added chicken breast, cut chicken into 2cm chunks. In a large frying pan, heat a drizzle of olive oil over high heat. Cook chicken, tossing occasionally, until slightly browned and cooked through (when no longer pink inside), 4-5 minutes. Continue with step as above.



Make the salad

- Meanwhile, place salad leaves in a medium bowl.
- Drizzle with the white wine 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 shredded Cheddar cheese. Top with tomatoes, zucchini and bacon mixture.
- Place **flatbread pizzas** directly on a wire rack in the oven. Bake until cheese is melted and golden, 12-15 minutes.

TIP: Baking the pizza directly on the wire rack helps the base to crisp up. **TIP:** Place an oven tray underneath on a lower wire rack to catch any drips!

Custom Recipe: Top pizzas with the cooked chicken before baking.



Serve up

- Slice bacon and zucchini flatbread pizzas. Season, then top with the dressed salad greens.
- Drizzle with garlic sauce to serve. Enjoy!

