



Easy Bacon & Zucchini Pizza

with Garlic Sauce & Rocket Salad

Grab your Meal Kit with this symbol



Zucchini



Diced Bacon



Cherry/Snacking Tomatoes



Pizza Bases



Pizza Sauce



Shredded Cheddar Cheese



Rocket Leaves



Garlic Sauce



Chicken Breast

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

Eat Me Early*
**Custom Recipe Only*

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.

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

Pantry items

Olive Oil, Balsamic Vinegar

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
zucchini	1	2
diced bacon	1 packet (90g)	1 packet (180g)
cherry/snacking tomatoes	½ punnet	1 punnet
pizza bases	2	4
pizza sauce	1 packet	2 packets
shredded Cheddar cheese	1 large packet	2 large packets
rocket leaves	1 small bag	1 medium bag
balsamic vinegar*	drizzle	drizzle
garlic sauce	1 medium packet	1 large packet
chicken breast**	1 small packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4619kJ (1104Cal)	731kJ (175Cal)
Protein (g)	45.3g	7.2g
Fat, total (g)	35.2g	5.6g
- saturated (g)	15.3g	2.4g
Carbohydrate (g)	146g	23.1g
- sugars (g)	9.6g	1.5g
Sodium (mg)	2403mg	380mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5367kJ (1283Cal)	674kJ (161Cal)
Protein (g)	79.7g	10g
Fat, total (g)	39.6g	5g
- saturated (g)	16.7g	2.1g
Carbohydrate (g)	146.5g	18.4g
- sugars (g)	10g	1.3g
Sodium (mg)	2484mg	312mg

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.

1



Get prepped

- Preheat oven to **220°C/200°C fan-forced**. Thinly slice **zucchini** into rounds.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon, cherry tomatoes** (see ingredients) and **zucchini**, breaking up **bacon** with a spoon, until golden and softened, **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, until slightly browned and almost cooked through (it will finish cooking in step 2!), 4-5 mins. Transfer to a plate, then continue as above.

3



Make the salad

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

2



Bake the pizzas

- Lay **pizza bases** on a flat surface, rough-side down.
- Spread **pizza sauce** evenly across bases with the back of a spoon. Sprinkle with **shredded Cheddar cheese**. Top with **bacon, tomatoes** and **zucchini**.
- Place directly on a wire rack in the oven. Bake until cheese is melted and golden, **10-12 minutes**.

TIP: Baking the pizza directly on the wire rack helps the base to crisp up.

TIP: Place an oven tray underneath the wire rack to catch any drips!

CUSTOM RECIPE

Top pizzas with the cooked chicken before baking.

4



Serve up

- Slice bacon and zucchini pizza. Season, then top with **rocket salad**.
- Drizzle over **garlic sauce** to serve.

Enjoy!