



# Easy BBQ Bacon Flatbread Pizza

with Cheddar & Ranch Salad

Grab your Meal Kit with this symbol



Red Onion



Zucchini



BBQ Sauce



Flatbread



Cherry/Snacking Tomatoes



Salad Leaves



Diced Bacon



Tomato Paste



Garlic & Herb Seasoning



Shredded Cheddar Cheese



Ranch Dressing

Prep in: **15-25** mins  
Ready in: **25-30** mins

This is the kind of recipe the kids will love to help out with... and which will see everyone going back for a second slice. Enjoy!

### Pantry items

Olive Oil, Butter, White Wine 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

Wire oven rack · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
red onion	1	2
zucchini	1	2
diced bacon	1 packet (90g)	1 packet (180g)
tomato paste	1 packet	2 packets
garlic & herb seasoning	1 medium sachet	1 large sachet
<b>butter*</b>	20g	40g
<b>water*</b>	¼ cup	½ cup
BBQ sauce	1 packet	2 packets
flatbread	4	8
shredded Cheddar cheese	1 medium & 1 large packet	3 large packets
cherry/snacking tomatoes	1 punnet	2 punnets
<b>white wine vinegar*</b>	drizzle	drizzle
salad leaves	1 small bag	1 medium bag
ranch dressing	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3348kJ (800Cal)	591kJ (141Cal)
Protein (g)	37.3g	6.6g
Fat, total (g)	43.2g	7.6g
- saturated (g)	21.5g	3.8g
Carbohydrate (g)	62.9g	11.1g
- sugars (g)	23.1g	4.1g
Sodium (mg)	2180mg	385mg

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](https://www.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

- Remove wire rack from oven. Preheat oven to **220°C/200°C fan-forced**. Thinly slice **red onion**. Slice **zucchini** into thin rounds.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion, zucchini** and **diced bacon**, breaking bacon up with a spoon, until golden, **4-5 minutes**. Transfer to a bowl.
- Wipe out frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook **tomato paste, garlic & herb seasoning** and the **butter** until fragrant, **1 minute**. Stir in the **water**, then simmer until slightly thickened, **1-2 minutes**. Season with **salt** and **pepper** to taste.
- Add **BBQ sauce**, stirring until smooth and slightly thickened, **1 minute**.

3



## Make the salad

- While the pizza is baking, halve **cherry tomatoes**.
- In a medium bowl, combine a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**.
- Add **salad leaves, cherry tomatoes** and **ranch dressing**. Toss to combine.

**Little cooks:** Lend a hand by tossing the salad!

2



## Start the pizzas

- Place **flatbread** directly on the oven wire rack.
- Using the back of a spoon, spread **BBQ pizza sauce** evenly over **flatbread**, then sprinkle with **shredded Cheddar cheese**. Top with **zucchini, onion** and **bacon**.
- Bake until cheese is melted slightly and flatbread is crisp, **12-15 minutes**.

**TIP:** Baking the pizza directly on the wire rack helps the flatbread crisp up.

**Little cooks:** Take charge by building the pizzas!

4



## Serve up

- Slice BBQ flatbread pizza, then divide between plates.
- Serve with ranch salad. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2022 | CW29



## Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: [hellofresh.com.au/rate](https://www.hellofresh.com.au/rate)