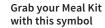


Easy BBQ Bacon Flatbread Pizza with Cheddar & Ranch Salad













BBQ Sauce



Flatbread



Cherry/Snacking Tomatoes



Salad Leaves





Tomato Paste

Cheese



Garlic & Herb Seasoning



Shredded Cheddar



Ranch Dressing



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
olive oil*	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
butter*	20g	40g
water*	1/4 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
white wine vinegar*	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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**.



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!



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!



Serve up

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

