



Hawaiian-Style Bacon Pizza

with Pineapple & Cheddar Cheese

Grab your Meal Kit with this symbol



Pineapple Slices



Pizza Bases



Pizza Sauce



Shredded Cheddar Cheese



Diced Bacon



Plant-Based Pulled Beef

Hands-on: **10-20 mins**
Ready in: **20-30 mins**

A regular debate we have at HelloFresh is whether or not pineapple should go on a pizza. This recipe is obviously for anyone who's on Team Pineapple. The fruit's sweetness and tanginess is a lovely contrast to the salty, umami-rich bacon.



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

Pantry items

Olive Oil, 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

Oven wire rack

Ingredients

	2 People	4 People
pineapple slices	1 tin	2 tins
pizza bases	2	4
pizza sauce	1 packet	2 packets
shredded Cheddar cheese	3 medium packets	3 large packets
diced bacon	2 packets (180g)	2 packets (360g)
plant-based pulled beef**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5314kJ (1270Cal)	839kJ (200Cal)
Protein (g)	57.2g	9g
Fat, total (g)	43.4g	6.9g
- saturated (g)	23g	3.6g
Carbohydrate (g)	156.6g	24.7g
- sugars (g)	20.8g	3.3g
Sodium (mg)	2849mg	450mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5261kJ (1257Cal)	818kJ (195Cal)
Protein (g)	45.9g	7.1g
Fat, total (g)	38.6g	6g
- saturated (g)	24.7g	3.8g
Carbohydrate (g)	175.6g	27.3g
- sugars (g)	24.6g	3.8g
Sodium (mg)	2347mg	365mg

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 a wire rack from oven and place on a countertop (use two wire racks if your pizzas won't fit on one).
- Preheat oven to **220°C/200°C fan-forced**.
- Drain **pineapple slices**, then roughly chop.



Bake the pizzas

- Bake **pizzas** until cheese is melted and golden, **10-14 minutes**.

TIP: Baking the pizzas directly on the wire racks helps the bases crisp up.



Assemble the pizzas

- Place **pizza bases** directly on the removed oven wire rack.
- Spread the **bases** evenly with **pizza sauce**. Sprinkle over **shredded cheddar cheese**. Crumble over **diced bacon**. Top with **pineapple**. Season with **pepper**.

CUSTOM RECIPE

If you've swapped to plant-based pulled beef, tear it over the pizza in place of the bacon.



Serve up

- Slice Hawaiian-style bacon pizza.
- Divide between plates to serve.

Enjoy!

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