

# Easy BBQ Bacon & Cheddar Pizza

with Sweetcorn & Rocket Salad



Red Onion



Zucchini



Diced Bacon



Sweetcorn



Pizza Bases



BBQ Sauce



Shredded Cheddar Cheese



Rocket Leaves



Diced Bacon

Hands-on: 15-25 mins  
Ready in: 25-35 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!

*The recent harsh weather conditions have impacted the zucchini grown by our farmers. The quality and freshness is still the same, but they may be a little smaller than usual.*



**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

Large frying pan · Oven tray lined with baking paper

## 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)
sweetcorn	1 tin (125g)	1 tin (300g)
pizza bases	2	4
BBQ sauce	3 packets (120g)	6 packets (240g)
shredded Cheddar cheese	1 large packet	2 large packets
white wine vinegar*	drizzle	drizzle
rocket leaves	1 small bag	1 medium bag
diced bacon**	1 packet (90g)	1 packet (180g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3942kJ (942Cal)	652kJ (155Cal)
Protein (g)	37.8g	6.3g
Fat, total (g)	28.7g	4.8g
- saturated (g)	14.9g	2.5g
Carbohydrate (g)	125.3g	20.7g
- sugars (g)	34.3g	5.7g
Sodium (mg)	2477mg	410mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4324kJ (1033Cal)	666kJ (159Cal)
Protein (g)	45.4g	7g
Fat, total (g)	35g	5.4g
- saturated (g)	17.2g	2.6g
Carbohydrate (g)	125.7g	19.4g
- sugars (g)	34.7g	5.3g
Sodium (mg)	2901mg	447mg

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://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 **red onion**. Slice **zucchini** into thin rounds.
- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook **onion, zucchini and diced bacon**, breaking the **bacon** up with a spoon, until golden, **4-5 minutes**.
- Meanwhile, drain **sweetcorn**.

### CUSTOM RECIPE

If you've doubled your bacon, cook the onion, zucchini and bacon for an extra 2-3 minutes.



## Dress the salad

- While pizza is baking, combine a drizzle of **white wine vinegar** and **olive oil** in a medium bowl. Season with **salt** and **pepper**.
- Add the **rocket leaves**. Toss to combine.



## Make & bake the pizza

- Carefully remove wire rack from oven. Place **pizza bases** directly on rack, rough side-down.
- Using the back of a spoon, spread **BBQ sauce** evenly over **pizza bases**, then sprinkle with **shredded Cheddar cheese**.
- Top with **zucchini, onion, bacon** and **sweetcorn**.
- Bake until cheese is melted slightly and base is crisp, **10-12 minutes**.

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



## Serve up

- Slice BBQ bacon and Cheddar pizza, then divide between plates.
- Top with rocket salad to serve.

## Enjoy!