



Homemade Bacon & Basil Pesto Pizza

with Courgette & Caramelised Onion

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Pizza Dough



Courgette



Onion



Diced Bacon



Tomato Paste



Garlic & Herb Seasoning



Shredded Cheddar Cheese



Rocket Leaves



Basil Pesto



Shredded Cheddar Cheese

Prep in: 20-30 mins
Ready in: 45-55 mins



This vibrant veggie pizza is inspired by Italy, paying respect to the ingredients and proving that less can often mean more. But we won't blink twice if you want to load up these pizzas with all your favourite toppings like basil pesto and fresh veggies!

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

Pantry items

Olive Oil, Butter, Balsamic Vinegar, Brown Sugar

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Rolling pin · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
pizza dough	1 packet	2 packets
courgette	1	2
onion	½	1
diced bacon	1 medium packet	2 medium packets OR 1 large packet
tomato paste	1 packet	2 packets
garlic & herb seasoning	1 medium sachet	1 large sachet
butter*	20g	40g
water*	¼ cup	½ cup
shredded Cheddar cheese	1 large packet	2 large packets
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1½ tsp	1 tbs
rocket leaves	1 small packet	1 medium packet
basil pesto	1 medium packet	1 large packet
shredded Cheddar cheese**	1 large packet	2 large packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2578kJ (616Cal)	467kJ (111Cal)
Protein (g)	30.6g	5.5g
Fat, total (g)	43.8g	7.9g
- saturated (g)	13.1g	2.4g
Carbohydrate (g)	121.8g	22.1g
- sugars (g)	11.3g	2g
Sodium (mg)	1157mg	210mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4010kJ (958Cal)	635kJ (151Cal)
Protein (g)	49.3g	7.8g
Fat, total (g)	73.7g	11.7g
- saturated (g)	31.1g	4.9g
Carbohydrate (g)	121.8g	19.3g
- sugars (g)	11.3g	1.8g
Sodium (mg)	1711mg	271mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



Get prepped

- Preheat oven to **240°C / 220°C fan-forced**.
- Halve each ball of **pizza dough** and set aside to rest for **20 minutes**.
- Slice **courgette** into rounds. Thinly slice **onion** (see ingredients).

TIP: The resting time helps make the dough easier to work with and improves the pizza base texture. Rest for minimum 20 minutes or up to 40 minutes.



Caramelize the onion

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **onion**, stirring, until softened, **5-6 minutes**.
- Reduce heat to medium. Add the **balsamic vinegar, brown sugar** and a splash of **water** and mix well. Cook until dark and sticky, **3-5 minutes**.



Prep the dough & toppings

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon** and **courgette**, breaking up bacon with a spoon, until tender, **3-5 minutes**. Transfer to a plate.
- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **tomato paste, garlic & herb seasoning** and the **butter** until fragrant, **1 minute**.
- Add the **water**, then stir to combine and simmer until slightly thickened, **1 minute**. Season to taste.
- Lightly dust **plain flour** over a clean surface. Flour your hands and a rolling pin, then stretch and roll each ball of **dough** into a 25cm circle.

TIP: Dusting the surface and your hands with flour helps prevent the dough from sticking.



Make the salad

- In a medium bowl, combine **rocket leaves** and a drizzle of **balsamic vinegar** and **olive oil**. Season with **salt** and **pepper**.



Bake the pizzas

- Transfer **pizza** bases to a lined oven tray (divide between two trays if your bases are overlapping). Spread **tomato sauce** evenly across the bases using the back of a spoon. Top with **courgette** and **bacon** and sprinkle over **shredded Cheddar cheese**.
- Bake **pizzas** until golden and cooked through, **15-20 minutes**.

Custom Recipe: If you've doubled your shredded Cheddar cheese, sprinkle extra cheese over pizzas as above.



Serve up

- Top the pizzas with caramelised onion, **basil pesto** and balsamic rocket leaves, then slice.
- Divide pizzas between plates. Enjoy!

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