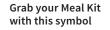


Easy Smokey Bacon & Capsicum Pizza with BBQ Sauce

TAKEAWAY FAVES

KID FRIENDLY









Pizza Dough



Diced Bacon

Capsicum





Baby Leaves



Tomato Paste



Nan's Special



BBQ Sauce

Seasoning

Shredded Cheddar Cheese

Grated Parmesan Cheese





Prep in: 15-25 mins Ready in: 30-40 mins Looking for a tasty midweek dinner option? Try cooking up this bacon and capsicum pizza. Oozing with both Cheddar and Parmesan cheese and drizzled with BBQ sauce, you can pile this on your plate in no time at all!

Pantry items Olive Oil, Butter

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 \cdot Rolling pin \cdot Oven tray lined with baking paper

Ingredients

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	2 People	4 People		
olive oil*	refer to method	refer to method		
pizza dough	1 packet	2 packets		
courgette	1	2		
capsicum	1	2		
diced bacon	1 medium packet	2 medium packets OR 1 large packet		
baby leaves	1 medium packet	1 large packet		
tomato paste	1 packet	2 packets		
Nan's special seasoning	1 medium sachet	1 large sachet		
butter*	20g	40g		
water*	1/4 cup	½ cup		
shredded Cheddar cheese	1 large packet	2 large packets		
grated Parmesan cheese	1 medium packet	1 large packet		
BBQ sauce	1 medium packet	1 large packet		
grated Parmesan cheese**	1 medium packet	1 large packet		

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2917kJ (697Cal)	522kJ (125Cal)
Protein (g)	42.1g	7.5g
Fat, total (g)	47.3g	8.5g
- saturated (g)	22.6g	4g
Carbohydrate (g)	120.9g	21.6g
- sugars (g)	13.9g	2.5g
Sodium (mg)	1643mg	294mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3122kJ (746Cal)	546kJ (130Cal)
Protein (g)	46.4g	8.1g
Fat, total (g)	50.7g	8.9g
- saturated (g)	24.9g	4.4g
Carbohydrate (g)	121g	21.2g
- sugars (g)	14g	2.4g
Sodium (mg)	1735mg	304mg

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

2024 | CW15



Cook the bacon

- 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 **capsicum**.
- Heat a large frying pan over medium-high heat with a drizzle of olive oil. Cook diced bacon, courgette and capsicum until tender, 3-4 minutes.
- In the last minute of cook time, add baby leaves and stir until wilted. Transfer to a plate.

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



Make the sauce

- Return the frying pan to medium-high heat with a drizzle of olive oil. Cook tomato paste, Nan's special 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.



Prep the pizzas

- Lightly dust some flour over a clean surface.
 Flour your hands and a rolling pin, then stretch and roll each ball of dough into a 25cm circle.
- Transfer pizza bases to a lined oven tray (divide between two trays if your bases are overlapping).

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



Top the pizzas

- Spread tomato sauce evenly across the bases using the back of a spoon.
- Top with bacon veggie mixture. Sprinkle over shredded Cheddar cheese and grated Parmesan cheese.

Little cooks: Kids can help assemble the pizzas!

Custom Recipe: If you've doubled your Parmesan cheese, follow instructions as above.



Bake the pizzas

 Bake pizzas until cheese is melted, and pizzas are golden and cooked through, 15-20 minutes.



Serve up

- Divide Nan's bacon and capsicum pizzas between plates.
- Drizzle over **BBQ sauce** to serve. Enjoy!



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