



# Easy BBQ Bacon & Sweetcorn Pizza

with Cheddar Cheese & Rocket Salad

Grab your Meal Kit with this symbol



Red Onion



Leek



Diced Bacon



Sweetcorn



Pizza Bases



BBQ Sauce



Shredded Cheddar Cheese



Rocket Leaves



Diced Bacon

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

Looking for a tasty midweek dinner option? Try cooking up this smokey BBQ bacon and crunchy sweetcorn pizza. Oozing with Cheddar cheese and smattered with rocket leaves for a peppery kick, you can pile this on your plate in less than 30 minutes!



**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

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	1 (medium)	1 (large)
leek	1	2
diced bacon	1 packet	1 packet
sweetcorn	½ tin	1 tin
pizza bases	2	4
BBQ sauce	1 large packet	2 large packets
shredded Cheddar cheese	2 packets (100g)	4 packets (200g)
rocket leaves	1 bag (30g)	1 bag (60g)
white wine vinegar*	drizzle	drizzle
diced bacon**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3291kJ (787Cal)	747kJ (179Cal)
Protein (g)	33.8g	7.7g
Fat, total (g)	34.7g	7.9g
- saturated (g)	16.5g	3.7g
Carbohydrate (g)	74.5g	16.9g
- sugars (g)	22g	5g
Sodium (mg)	1734mg	393mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3876kJ (926Cal)	790kJ (189Cal)
Protein (g)	41.8g	8.5g
Fat, total (g)	46.8g	9.5g
- saturated (g)	20.9g	4.3g
Carbohydrate (g)	74.5g	15.2g
- sugars (g)	22g	4.5g
Sodium (mg)	2133mg	435mg

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



## Get prepped & cook the toppings

- Preheat oven to **220°C/200°C fan-forced**. Thinly slice **red onion**. Thinly slice white and light green parts of **leek**.
- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook **diced bacon, onion** and **leek**, breaking up bacon with a spoon, until golden, **4-5 minutes**.
- Meanwhile, drain **sweetcorn** (see ingredients).

### CUSTOM RECIPE

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



## Bake the pizzas

- Bake **pizzas** directly on oven rack until cheese is melted slightly and pizza base is crisp, **10-12 minutes**.

**TIP:** Placing the pizzas directly on the wire rack helps the base to crisp up.



## Start the pizzas

- Carefully remove wire rack from oven and place **pizza bases** directly on rack, rough-side down.
- Use the back of a spoon to spread evenly with **BBQ sauce**, then sprinkle with **shredded Cheddar cheese**.
- Top with **bacon, leek, onion** and **sweetcorn**.



## Serve up

- In a medium bowl, combine **rocket leaves** and a drizzle of **white wine vinegar** and olive oil. Season.
- Slice pizzas evenly and top with dressed rocket to serve.

## Enjoy!