



Easy Hawaiian Bacon & Pineapple Tortilla Pizza

with Smoked Cheddar Cheese & Deluxe Salad

TAKEAWAY FAVES

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Pineapple Slices



Crushed & Sieved Tomatoes



Mini Flour Tortillas



Smoked Cheddar Cheese



Shredded Cheddar Cheese



Diced Bacon



Deluxe Salad Mix



Diced Chicken

Prep in: 5-15 mins
Ready in: 15-25 mins

Eat Me Early*
*Custom Recipe only

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

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.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
pineapple slices	1 tin	2 tins
crushed & sieved tomatoes	½ tin	1 tin
mini flour tortillas	6	12
smoked Cheddar cheese	1 packet (50g)	2 packets (100g)
shredded Cheddar cheese	1 packet (80g)	2 packets (160g)
diced bacon	1 packet	1 packet
deluxe salad mix	1 medium bag	1 large bag
vinegar* (white wine or balsamic)	drizzle	drizzle
diced chicken**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3346kJ (800Cal)	745kJ (178Cal)
Protein (g)	32g	7.1g
Fat, total (g)	47.8g	10.6g
- saturated (g)	23.7g	5.3g
Carbohydrate (g)	56g	12.5g
- sugars (g)	21.8g	4.9g
Sodium (mg)	1464mg	326mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4003kJ (957Cal)	668kJ (160Cal)
Protein (g)	65.4g	10.9g
Fat, total (g)	50.2g	8.4g
- saturated (g)	24.5g	4.1g
Carbohydrate (g)	56g	9.3g
- sugars (g)	21.8g	3.6g
Sodium (mg)	1525mg	255mg

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.

1



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Drain **pineapple slices** and roughly chop.

3



Bake the pizza

- Place the **tortilla pizzas** directly on wire oven racks and bake until the cheese is melted and golden, **4-5 minutes**.
- Meanwhile, add **deluxe salad mix**, a drizzle of **vinegar** and **olive oil** and a pinch of **salt** and **pepper** in a medium bowl. Toss to combine.

TIP: Placing tortillas directly on wire rack helps base to crisp up.

2



Assemble the pizzas

- Spread **crushed & sieved tomatoes** (see ingredients) evenly across the **mini flour tortillas** using the back of a spoon.
- Sprinkle with **smoked Cheddar cheese** and **shredded Cheddar cheese**. Top with **pineapple** and **diced bacon**.

Custom Recipe: If you've added diced chicken, heat a large frying pan over high heat with a drizzle of olive oil. When oil is hot, cook chicken, tossing occasionally, until browned and cooked through, 4-5 minutes. Top pizza with chicken along with the pineapple and diced bacon.

4



Serve up

- Divide Hawaiian bacon and pineapple tortilla pizza between plates.
- Serve with deluxe salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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