

# Easy Hawaiian Bacon & Pineapple Tortilla Pizza

Grab your Meal Kit with this symbol



with Smoked Cheddar Cheese & Deluxe Salad

CLIMATE SUPERSTAR

TAKEAWAY FAVES





Pineapple Slices

Crushed & Sieved Tomatoes



Smoked Cheddar

Mini Flour Tortillas



Shredded Cheddar Cheese

Diced Bacon



Deluxe Salad Mix

Pantry items

Balsamić)

Olive Oil, Vinegar (White Wine or



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

Eat Me Early\* \*Custom Recipe only 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.

CUSTOM RECIPE If you chose to swap, u

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



# 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

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	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)	<b>2 packets</b> (100g)
shredded Cheddar cheese	1 packet (80g)	<b>2 packets</b> (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

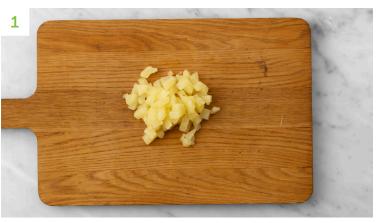
Avg Qty	Per Serving	Per 100g
Energy (kJ)	4003kJ (957Cal)	668kJ (160Cal)
Protein (g)	65.4g	10.9g
Fat, total (g)	50.2g	8.4g
- saturated (g)	24.5g	4.1g
Carbohydrate (g)	56g	9.3g
- sugars (g)	21.8g	3.6g
Sodium (mg)	1525mg	255mg

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.





#### Get prepped

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



### 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.



#### 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.

## Serve up

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

#### Rate your recipe Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate