



Homemade Cheeseburger Beef Pizza

with Fresh Dough, Cheddar & Pickled Onion

TAKEAWAY FAVES

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Pizza Dough



Onion



Tomato



Beef Mince



All-American Spice Blend



Tomato Paste



Shredded Cheddar Cheese



Sesame Seeds



Burger Sauce



Pork Mince

Prep in: 20-30 mins
Ready in: 50-60 mins

Two takeaway favourites in one meal? Sounds like heaven to us. Cheeseburgers and pizza collide in this flavour-packed dish which will surely have your mouth watering. A crisp pizza base is topped with juicy beef, pickled onions, and burger sauce. And for the ultimate finishing touch, a sprinkling of sesame seeds around the crust give the perfect burger-style flair!

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

Pantry items

Olive Oil, White Wine Vinegar, Brown Sugar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after cutting raw meat/poultry.

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 · Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
pizza dough	1 packet	2 packets
onion	½	1
tomato	1	2
white wine vinegar*	¼ cup	½ cup
beef mince	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
water*	¼ cup	½ cup
brown sugar*	1 tsp	2 tsp
shredded Cheddar cheese	1 large packet	2 large packets
sesame seeds	1 medium sachet OR ½ large sachet	1 large sachet
burger sauce	1 medium packet	1 large packet
pork mince**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3410kJ (815Cal)	585kJ (140Cal)
Protein (g)	58.4g	10g
Fat, total (g)	51.2g	8.8g
- saturated (g)	19.2g	3.3g
Carbohydrate (g)	129.6g	22.2g
- sugars (g)	13.7g	2.4g
Sodium (mg)	1270mg	218mg
Dietary Fibre (g)	9.3g	1.6g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3119kJ (745Cal)	535kJ (128Cal)
Protein (g)	54.2g	9.3g
Fat, total (g)	46.7g	8g
- saturated (g)	16.4g	2.8g
Carbohydrate (g)	129.6g	22.2g
- sugars (g)	13.7g	2.4g
Sodium (mg)	1291mg	222mg
Dietary fibre	9.3g	1.6g

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 | CW21



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**.
- Thinly slice **onion (see ingredients)**. Thinly slice **tomato** into rounds.
- In a small bowl, combine the **white wine vinegar** and a good pinch of **sugar** and **salt**.
- Scrunch sliced **onion** in your hands, then add it to **pickling liquid**. Add enough **water** to just cover **onion**. Set aside.

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.



Prep the bases

- Lightly dust **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.



Cook the beef

- Heat a large frying pan over high heat. Cook **beef mince** (no need for oil!), breaking up with a spoon, until just browned, **3-4 minutes**.
- In the **last minute** of cook time, add **All-American spice blend** and **tomato paste** and cook until fragrant.

Custom Recipe: If you've swapped to pork mince, prep and cook pork mince in the same way as the beef mince.



Bake the pizzas

- Spread **beef mixture** evenly across bases using the back of a spoon.
- Top with **tomato** rounds, then sprinkle over **shredded Cheddar cheese**.
- Sprinkle and lightly press on **sesame seeds (see ingredients)** onto pizza crust.
- Bake until cheese is melted and golden, **15-20 minutes**.



Make it saucy

- Reduce heat to medium and add the **water** and **brown sugar** and stir until combined, **1-2 minutes**. Season to taste.



Serve up

- Drain pickled onion. Slice homemade cheeseburger beef pizzas.
- Top with onion and drizzle over **burger sauce** to serve. Enjoy!

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