



Homemade Two-Cheese Bacon & Leek Pizza

with Fresh Dough & BBQ Sauce

TAKEAWAY FAVES

KID FRIENDLY

Grab your meal kit with this number

35



Pizza Dough



Courgette



Leek



Diced Bacon



Baby Leaves



Tomato Paste



Nan's Special Seasoning



Shredded Cheddar Cheese



Grated Parmesan Cheese



BBQ Sauce



Grated Parmesan Cheese



Diced Bacon

Prep in: 15-25 mins
Ready in: 1 hr 45 mins - 1 hr 55 mins

Looking for a tasty midweek dinner option? Try cooking up this bacon and leek 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 hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 · Rolling pin · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
pizza dough	1 packet	2 packets
courgette	1	2
leek	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*	¼ 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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2998kJ (717Cal)	486kJ (116Cal)
Protein (g)	43.3g	7g
Fat, total (g)	47.5g	7.7g
- saturated (g)	22.6g	3.7g
Carbohydrate (g)	123.1g	19.9g
- sugars (g)	16.1g	2.6g
Sodium (mg)	1653mg	268mg
Dietary Fibre (g)	10.1g	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](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Prep the pizzas

- Keep **pizza dough** in packaging and place in a bowl of hot tap water (not boiling) until the dough is warm, **20 minutes**.
- Halve each ball of **pizza dough**, then set aside to rest for at least **1 hour**, until dough increases in size (speed this up by covering each dough ball with a bowl).
- Dust some **flour** over a clean surface. Flour your hands and a rolling pin, then stretch and roll each **dough ball** into a 25cm circle.
- Transfer **pizza bases** to a lined oven tray (divide between two trays if your bases are overlapping).

TIP: The dough needs to be warm to increase in size. Resting the dough improves the pizza base texture.



Assemble 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!



Cook the toppings

- Meanwhile, preheat oven to **240°C/220°C fan-forced**.
- Slice **courgette** into rounds. Thinly slice white and light green parts of **leek**.
- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **diced bacon, courgette** and **leek** until tender, **3-4 minutes**.
- In the **last minute** of cook time, add **baby leaves** and stir until wilted. Transfer to a plate.



Bake the pizzas

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



Serve up

- Divide two-cheese bacon and leek pizzas between plates.
- Drizzle over **BBQ sauce** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW25



CUSTOM OPTIONS



DOUBLE GRATED PARMESAN CHEESE

Follow method above.



DOUBLE DICED BACON

Follow method above, cooking in batches if needed.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

