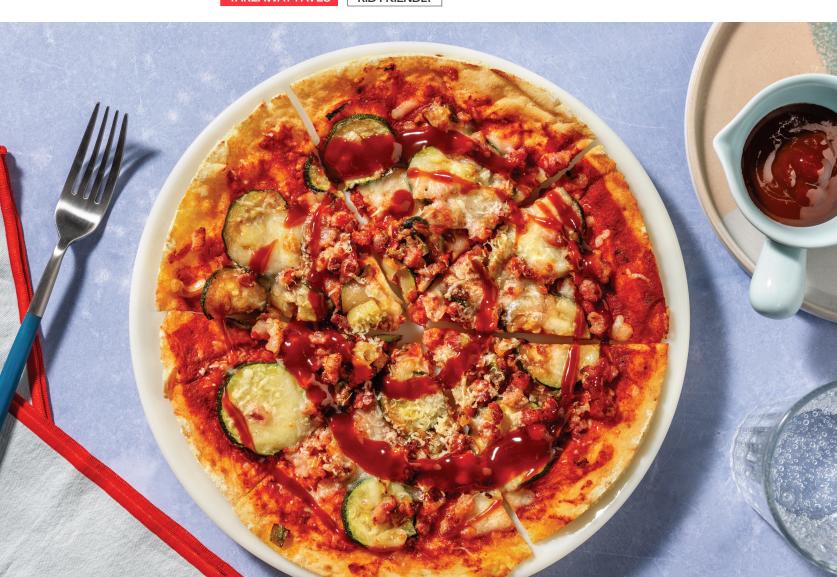


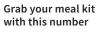
Homemade Two-Cheese Bacon & Leek Pizza

with Fresh Dough & BBQ Sauce

TAKEAWAY FAVES

KID FRIENDLY







Pizza Dough





Leek



Diced Bacon



Baby Leaves



Tomato Paste



Nan's Special Seasoning



Shredded Cheddar

BBQ Sauce



Grated Parmesan Cheese







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 \cdot Rolling pin \cdot Oven tray lined with baking paper

Ingredients

9			
	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*	1/4 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 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.



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.



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.



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!



Bake the pizzas

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



Serve up

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



CUSTOM

OPTIONS