

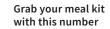
# Cheesy Bacon & Homemade Pizza Dough Pockets

with Fresh Dough & Apple Salad

KID'S KITCHEN

NEW

KID FRIENDLY









Pizza Dough



0



Onion





Diced Bacon

Garlic & Herb Seasoning





Tomato Paste

Shredded Cheddar Cheese





Apple

Mixed Salad





Diced Bacon

Shredded Cheddar Cheese



Prep in: 20-30 mins Ready in: 45-55 mins



Calorie Smart

It's all hands on deck, this recipe is designed to be cooked by grown-ups and kids together! These handheld pizzas are bursting with delicious flavours, from savoury bacon to melty cheese, with some hidden veggie goodness in between. Shhh, we won't tell if you don't!

**Pantry items** 

Olive Oil, Brown Sugar, Butter, Vinegar (White Wine Or Balsamic)

#### 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

ingi caici ico			
	2 People	4 People	
olive oil*	refer to method	refer to method	
pizza dough	1 packet	2 packets	
garlic	2 cloves	4 cloves	
onion	1/2	1	
carrot	1	2	
diced bacon	1 medium packet	2 medium packets OR 1 large packet	
garlic & herb seasoning	1 medium sachet	1 large sachet	
tomato paste	1 packet	2 packets	
water*	⅓ cup	½ cup	
brown sugar*	1 tsp	2 tsp	
butter*	20g	40g	
shredded Cheddar cheese	1 medium packet	1 large packet	
apple	1	2	
mixed salad leaves	1 small packet	1 medium packet	
vinegar* (white wine or balsamic)	drizzle	drizzle	

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2443kJ (584Cal)	434kJ (104Cal)
Protein (g)	32.7g	5.8g
Fat, total (g)	35.5g	6.3g
- saturated (g)	15.7g	2.8g
Carbohydrate (g)	130g	23.1g
- sugars (g)	15.7g	2.8g
Sodium (mg)	1232mg	219mg
Dietary Fibre (g)	12.9g	2.3g

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 pizza dough

- Preheat oven to 240°C/220°C fan-forced.
- Keep pizza dough in packaging and place in a bowl of hot tap water (not boiling) until the dough is warm, 20 minutes.
- Split each ball of pizza dough into 6 even pieces, then set aside to rest for at least 1 hour, until dough increases in size (speed this up by covering the dough balls with a bowl).

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



## Start the filling

- Meanwhile, finely chop garlic and onion (see ingredients). Grate carrot.
- In a large frying pan, heat a drizzle of olive oil over medium-high heat.
- Add diced bacon and cook, breaking up with a spoon, until golden, 6-7 minutes.



#### Finish the filling

- Add carrot and onion and cook until tender,
  3-4 minutes.
- Reduce heat to medium, and add garlic, garlic & herb seasoning and tomato paste, and cook until fragrant, 1-2 minutes.
- Add the water, brown sugar and butter, and cook until reduced, 2-3 minutes. Season with salt and pepper.

**Little cooks:** Help measure out the water!



#### Bake the pizza pockets

- Dust some flour over a clean surface. Flour your hands and a rolling pin (this helps prevent the dough from sticking) then stretch and roll each ball of dough into a 10cm circle.
- Transfer **pizza bases** to a lined oven tray.
- Divide bacon filling across half of each base.
  Sprinkle over shredded Cheddar cheese. Fold pizza dough over the filling and seal the edges.
  Cut a small hole at the top of the pizza pockets.
- Bake until pizza pockets are golden,
  15-20 minutes.

**Little cooks:** Help seal the edges of the pizza pockets, don't forget to wash your hands first!



#### Toss the apple salad

- Meanwhile, thinly slice apple.
- In a large serving bowl, combine mixed salad leaves, apple, a drizzle of vinegar and olive oil.
   Season to taste.

**Little cooks:** Help toss the salad.



#### Serve up

- Divide cheesy bacon and hidden veggie pizza pockets between plates.
- · Serve with apple salad. Enjoy!







