

# Cheesy Bacon & Homemade Pizza Dough Pockets

with Fresh Dough & Apple Salad

KID'S KITCHEN

NEW

KID FRIENDLY

Grab your meal kit with this number

42



Pizza Dough



Garlic



Onion



Carrot



Diced Bacon



Garlic & Herb Seasoning



Tomato Paste



Shredded Cheddar Cheese



Apple



Mixed Salad Leaves



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 · Rolling pin · Oven tray lined with baking paper

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
pizza dough	1 packet	2 packets
garlic	2 cloves	4 cloves
onion	½	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
<b>water*</b>	¼ cup	½ cup
<b>brown sugar*</b>	1 tsp	2 tsp
<b>butter*</b>	20g	40g
shredded Cheddar cheese	1 medium packet	1 large packet
apple	1	2
mixed salad leaves	1 small packet	1 medium packet
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle

\*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](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 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.



## 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!



## 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**.



## 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.



## 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!



## Serve up

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

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW30



**CUSTOM OPTIONS**



**DOUBLE DICED BACON**  
Follow method above.



**DOUBLE CHEDDAR CHEESE**  
Follow method above.

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

