



Alsatian-Inspired Bacon and Leek Flatbread

With Pear Side Salad

40 Minutes

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://visit.hellofresh.ca)

x2 Double



Bacon Strips
200 g | 400 g

+ Add



Chicken Breast Tenders
310 g | 620 g



Bacon Strips
100 g | 200 g



Pizza Dough
340 g | 680 g



Leek
1 | 2



Pear
1 | 2



Spring Mix
56 g | 113 g



Parsley
7 g | 14 g



Sour Cream
1 | 2



Cream Cheese
2 | 4



Red Wine Vinegar
½ tbsp | 1 tbsp



Whole Grain Mustard
1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. *Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Ingredient quantities 56 g | 113 g
2 person 4 person

Pantry items | Butter, oil, salt, pepper

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, medium bowl, paper towels, parchment paper, silicone brush, slotted spoon, small bowl, strainer

1



Stretch dough

- Before starting, remove pizza dough from the fridge and rest in a warm spot for 20 min.
- Preheat the oven to 450°F.
- Wash and dry all produce.

- Lightly **oil** both sides of the **dough**.
- Stretch into a rough oval shape on a parchment-lined baking sheet. (**NOTE:** For 4 servings, use 2 parchment-lined baking sheets.)
- Let **dough** rest in a warm place for 8-10 min.

4



Assemble and bake flatbread

- With oiled hands, stretch **dough** again into a large oval shape, about ½-inch thick. (**NOTE:** Dough should now hold its shape.) Spread **cream cheese mixture** over **dough**, leaving a 1-inch border. Sprinkle **leeks** and **bacon** over **sauce**.
- Bake in the **middle** of the oven for 14-18 min, until browned and crisp. (**NOTE:** For 4 servings, bake in the middle and top of the oven, rotating sheets halfway through.)

2



Prep

- While **dough** rests, thinly slice **leek**. Using a strainer, rinse **leeks** to wash away any hidden dirt.
- In a medium bowl, combine **cream cheese**, **sour cream** and **half the mustard**.

5



Assemble salad

- In a large bowl, combine **remaining mustard**, ½ **tbsp** (1 **tbsp**) **vinegar** and 1 **tbsp** (2 **tbsp**) **oil**.
- Core, then cut **pear** crosswise into ¼-inch slices.
- Add **pear** and **spring mix** to bowl with **dressing**. Season with **salt** and **pepper**. Just before serving, toss to combine.

3



Cook bacon and leeks

- Heat a large non-stick pan over medium.
- Meanwhile, cut **bacon** into ½-inch pieces.
- When hot, add **bacon**. Cook for 3-5 min, stirring until almost crispy. **** (TIP:** Bacon will continue to crisp on the flatbread in step 4.)
- Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Reserve **bacon fat** in pan.
- Reheat the pan with **bacon fat** over medium. When hot, add **leeks**. Season with **salt** and **pepper**. Cook for 3-5 min, stirring often, until tender. Remove from heat.

6



Finish and serve

- Finely chop **parsley**.
- When **flatbread** is done, in a small microwaveable bowl, melt 1 **tbsp** (2 **tbsp**) **butter** for 30 sec.
- Brush **butter** onto **dough's border**.
- Sprinkle **parsley** over top, then let sit for 2-3 min. Cut **flatbread** into slices.
- Divide **flatbread** and **salad** between plates.

Measurements within steps | 1 **tbsp** (2 **tbsp**) | **oil**
2-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Cook bacon and leeks

×2 Double | Bacon Strips

If you've opted for **double bacon**, don't crowd the pan. Pan-fry **bacon** in batches, if needed.

5 | Cook chicken and assemble salad

+ Add | Chicken Breast Tenders

If you've opted to add **chicken breast tenders**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chicken**. Sear for 3-4 min per side, until **chicken** is golden and cooked through.**

6 | Finish and serve

+ Add | Chicken Breast Tenders

Thinly slice **chicken**. Top **flatbreads** with **chicken**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook bacon to a minimum temperature of 160°F, and cook chicken to a minimum internal temperature of 165°F, as size may vary.