



Bacon and Pineapple Flatbread Pizzas

with Veggie Side Salad

Family Friendly 35 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to double the bacon, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Bacon



Double Bacon



Flatbread



Baby Tomatoes



Spring Mix



Pineapple



Mozzarella Cheese, shredded



Tomato Sauce Base



White Wine Vinegar



Dijon Mustard



Garlic Salt

HELLO BACON

The ultimate salty, smoky flavour booster!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, slotted spoon, large bowl, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Bacon	100 g	200 g
Double Bacon	200 g	400 g
Flatbread	2	4
Baby Tomatoes	113 g	227 g
Spring Mix	56 g	113 g
Pineapple	95 g	190 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Tomato Sauce Base	4 tbsp	8 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Garlic Salt	1 tsp	2 tsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

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.

Contact

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Cook bacon

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, line a plate with paper towels. Set aside.
- Cut **bacon** crosswise into ¼-inch strips. (TIP: Use kitchen shears to cut bacon with ease!)
- When the pan is hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to the paper towel-lined plate.

If you've opted for **double bacon**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of bacon**.



Bake pizzas

- Bake **pizzas** in the **middle** of the oven until **cheese** melts and **bottoms of flatbreads** are crisp, 6-9 min. (NOTE: For 4 ppl, bake in the top and middle of the oven, rotating sheets halfway through.)



Prep and make pizza sauce

- Meanwhile, cut **pineapple** into ¼-inch pieces on a separate cutting board.
- Halve **tomatoes**.
- Add **tomato sauce base** and **half the garlic salt** to a small bowl. Season with **pepper**, then stir to combine.



Make salad

- Meanwhile, add **vinegar**, **Dijon**, **remaining garlic salt**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **pepper**, then whisk to combine.
- Add **tomatoes** and **spring mix**, then toss to combine.



Assemble pizzas

- Arrange **flatbreads** on an unlined baking sheet. (NOTE: For 4 ppl, use two baking sheets, with two flatbreads per sheet.)
- Spread **pizza sauce** evenly over **flatbreads**. Sprinkle with **cheese**, then top with **bacon** and **pineapple**.



Finish and serve

- Cut **pizzas** into wedges.
- Divide **pizzas** and **salad** between plates.

Dinner Solved!