



Easy BBQ Bacon & Sweetcorn Pizza

with Cheddar Cheese & Rocket Salad

Grab your Meal Kit with this symbol



Red Onion



Leek



Diced Bacon



Sweetcorn



Pizza Bases



BBQ Sauce



Shredded Cheddar Cheese



Rocket Leaves



Diced Bacon

Hands-on: **15-25 mins**
Ready in: **25-35 mins**

Looking for a tasty midweek dinner option? Try cooking up this smokey BBQ bacon and crunchy sweetcorn pizza. Oozing with Cheddar cheese and smattered with rocket leaves for a peppery kick, you can pile this on your plate in less than 30 minutes!



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	1 (medium)	1 (large)
leek	1	2
diced bacon	1 packet	1 packet
sweetcorn	½ tin	1 tin
pizza bases	2	4
BBQ sauce	1 large packet	2 large packets
shredded Cheddar cheese	2 packets (100g)	4 packets (200g)
rocket leaves	1 bag (30g)	1 bag (60g)
white wine vinegar*	drizzle	drizzle
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3291kJ (787Cal)	747kJ (179Cal)
Protein (g)	33.8g	7.7g
Fat, total (g)	34.7g	7.9g
- saturated (g)	16.5g	3.7g
Carbohydrate (g)	74.5g	16.9g
- sugars (g)	22g	5g
Sodium (mg)	1734mg	393mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3876kJ (926Cal)	790kJ (189Cal)
Protein (g)	41.8g	8.5g
Fat, total (g)	46.8g	9.5g
- saturated (g)	20.9g	4.3g
Carbohydrate (g)	74.5g	15.2g
- sugars (g)	22g	4.5g
Sodium (mg)	2133mg	435mg

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.



Get prepped & cook the toppings

- Preheat oven to **220°C/200°C fan-forced**. Thinly slice **red onion**. Thinly slice white and light green parts of **leek**.
- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook **diced bacon, onion** and **leek**, breaking up bacon with a spoon, until golden, **4-5 minutes**.
- Meanwhile, drain **sweetcorn** (see ingredients).

CUSTOM RECIPE

If you've doubled your diced bacon, cook the bacon, onion and leek for an extra 2-3 minutes.



Bake the pizzas

- Bake **pizzas** directly on oven rack until cheese is melted slightly and pizza base is crisp, **10-12 minutes**.

TIP: Placing the pizzas directly on the wire rack helps the base to crisp up.



Start the pizzas

- Carefully remove wire rack from oven and place **pizza bases** directly on rack, rough-side down.
- Use the back of a spoon to spread evenly with **BBQ sauce**, then sprinkle with **shredded Cheddar cheese**.
- Top with **bacon, leek, onion** and **sweetcorn**.



Serve up

- In a medium bowl, combine **rocket leaves** and a drizzle of **white wine vinegar** and olive oil. Season.
- Slice pizzas evenly and top with dressed rocket to serve.

Enjoy!