



# Easy Smokey Bacon & Capsicum Pizza

with Cheddar Cheese & BBQ Mayo

Grab your Meal Kit with this symbol



Capsicum



Tomato



Diced Bacon



Baby Spinach Leaves



Tomato Paste



Nan's Special Seasoning



Pizza Bases



Shredded Cheddar Cheese



BBQ Mayo

Hands-on: 15-25 mins  
Ready in: 30-40 mins

Looking for a tasty midweek dinner option? Try cooking up this smokey bacon and capsicum pizza. Oozing with Cheddar cheese and dolloped with BBQ mayo, you can pile this on your plate in no time at all!

### Pantry items

Olive Oil, Butter

## 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
capsicum	1	2
tomato	1	2
diced bacon	1 packet	1 packet
baby spinach leaves	1 bag (30g)	1 bag (60g)
tomato paste	1 packet	2 packets
Nan's special seasoning	1 sachet	1 sachet
butter*	20g	40g
water*	¼ cup	½ cup
pizza bases	2	4
shredded Cheddar cheese	1 packet (100g)	2 packets (200g)
BBQ mayo	1 packet (50g)	1 packet (100g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3838kJ (917Cal)	833kJ (199Cal)
Protein (g)	32.9g	7.1g
Fat, total (g)	57.2g	12.4g
- saturated (g)	23.1g	5g
Carbohydrate (g)	64.5g	14g
- sugars (g)	12.1g	2.6g
Sodium (mg)	2006mg	436mg

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://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

- Preheat oven to **220°C/200°C fan-forced**. Slice **capsicum** into strips. Roughly chop **tomato**.
- Heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook **diced bacon** and **capsicum** until tender, **3-4 minutes**.
- In the last **minute** of cook time, add **baby spinach leaves** and stir until wilted. Transfer to a plate.
- Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook **tomato paste**, **Nan's special seasoning** and the **butter** until fragrant, **1 minute**. Add the **water**, then stir to combine and simmer until slightly thickened, **1 minute**. Season to taste.



## Bake the pizzas

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

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

**TIP:** Place an oven tray underneath wire rack to catch any drips!



## Prep the pizzas

- Carefully remove wire racks from the oven and place **pizza bases** directly on rack, rough side down.
- Spoon **tomato sauce** evenly over **pizza bases**. Top with **bacon**, **capsicum**, **baby spinach** and chopped **tomato**. Sprinkle over **shredded Cheddar cheese**.



## Serve up

- Evenly slice pizzas and divide between plates.
- Dollop pizza with **BBQ mayo** to serve.

## Enjoy!