



Quick Beef Cheeseburger Flatbread Pizzas

with Herby Mayo & Pear Salad

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Pear



Brown Onion



Beef Mince



All-American Spice Blend



Flatbreads



Tomato Paste



Shredded Cheddar Cheese



Spinach & Rocket Mix



Dill & Parsley Mayonnaise



Diced Bacon

Prep in: 20-30 mins
Ready in: 25-35 mins

Why serve flatbreads plain, when you can turn them into pizzas? The crisp bases stand up perfectly to the beef, melty Cheddar and All-American spice blend. Serve with a subtly sweet salad, complete with juicy pear to make it even better!

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

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

Before you start

Wash your hands and any fresh food.

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
pear	1	2
brown onion	1	2
beef mince	1 small packet	1 medium packet
All-American spice blend	1 medium sachet	1 large sachet
flatbreads	4	8
tomato paste	1 packet	1 packet
shredded Cheddar cheese	1 large packet	2 large packets
vinegar* (white wine or balsamic)	drizzle	drizzle
spinach & rocket mix	1 small bag	1 medium bag
dill & parsley mayonnaise	1 medium packet	1 large packet
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3725kJ (890Cal)	805kJ (192Cal)
Protein (g)	47.4g	10.2g
Fat, total (g)	49.5g	10.7g
- saturated (g)	16.2g	3.5g
Carbohydrate (g)	61.4g	13.3g
- sugars (g)	23.4g	5.1g
Sodium (mg)	1161mg	251mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4136kJ (989Cal)	815kJ (195Cal)
Protein (g)	54.5g	10.7g
Fat, total (g)	55.7g	11g
- saturated (g)	18.5g	3.6g
Carbohydrate (g)	62.2g	12.3g
- sugars (g)	24g	4.7g
Sodium (mg)	1608mg	317mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



Get prepped

- Remove wire racks from oven. Preheat oven to **220°C/200°C fan-forced**.
- Thinly slice **pear** into wedges. Thinly slice **brown onion**.



Bake the mini pizzas

- Lay each **flatbread** on a flat surface. Using the back of a spoon, spread **tomato paste** evenly across the **flatbreads**.
- Top evenly with **cooked beef mixture**. Sprinkle over **shredded Cheddar cheese**.
- Transfer **flatbread pizzas** to oven wire racks. Bake until cheese is melted and golden, **10-12 minutes**. Season.

TIP: Placing the pizzas directly on the wire racks helps the bases crisp up!



Cook the beef

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **beef mince** and **onion**, breaking up **mince** with a spoon, until just browned, **4-6 minutes**. Drain **oil** from pan.
- Reduce heat to medium-high, and add **All-American spice blend** and a splash of **water**, stirring, until fragrant, **1 minute**.
- Remove from heat and season to taste.

Custom Recipe: If you've added diced bacon, cook bacon with the beef mince and onion, breaking up bacon with a spoon, 4-6 minutes.



Toss & serve up

- Meanwhile, in a medium bowl, combine a drizzle of the **vinegar** and olive oil. Season, then add pear and **spinach & rocket mix**. Toss to coat.
- Drizzle **dill & parsley mayonnaise** over pizzas.
- Divide beef cheeseburger pizzas between plates. Serve with pear salad. Enjoy!

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