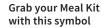


Quick Beef Cheeseburger Flatbread Pizzas with Herby Mayo & Pear Salad

TAKEAWAY FAVES













All-American



Beef Mince





Flatbreads

Tomato Paste



Shredded Cheddar



Cheese

Spinach & Rocket



Dill & Parsley Mayonnaise





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!

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

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	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.



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!

