



# Easy Hawaiian-Style Bacon Flatbread Pizza

with Pineapple & Cheddar Cheese

TAKEAWAY FAVES

KID FRIENDLY

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Tomato Paste



BBQ Sauce



Pineapple Slices



Flatbread



Shredded Cheddar Cheese



Diced Bacon



Diced Bacon

## Recipe Update

Unfortunately, this week's pizza bases were in short supply, so we've replaced them with flatbreads. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: 10-20 mins  
Ready in: 20-30 mins

A regular debate we have at HelloFresh is whether or not pineapple should go on a pizza. This recipe is obviously for anyone who's on Team Pineapple. The fruit's sweetness and tanginess is a lovely contrast to the salty, umami-rich bacon.

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

## Pantry items

Olive Oil

## 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

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
tomato paste	1 medium packet	1 large packet
BBQ Sauce	1 medium packet	1 large packet
pineapple slices	1 tin	2 tins
flatbread	4	8
shredded Cheddar cheese	3 medium packets	3 large packets
diced bacon	2 packets (180g)	2 packets (360g)
diced bacon**	2 packets (180g)	2 packets (360g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5211kJ (1245Cal)	885kJ (212Cal)
Protein (g)	52g	8.8g
Fat, total (g)	37.4g	6.4g
- saturated (g)	18g	3.1g
Carbohydrate (g)	164.2g	27.9g
- sugars (g)	28.4g	4.8g
Sodium (mg)	2669mg	454mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	7676kJ (1835Cal)	894kJ (214Cal)
Protein (g)	94.2g	11g
Fat, total (g)	74.5g	8.7g
- saturated (g)	32.2g	3.8g
Carbohydrate (g)	169g	19.7g
- sugars (g)	31.5g	3.7g
Sodium (mg)	5347mg	623mg

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



## Get prepped

- Remove a wire rack from oven and place on a countertop (use two wire racks if your flatbread pizzas won't fit on one).
- Preheat oven to **220°C/200°C fan-forced**.
- In a small bowl, combine **tomato paste** and **BBQ sauce**.
- Drain **pineapple slices**, then roughly chop.



## Bake the flatbread pizzas

- Bake **flatbread pizzas** until cheese is melted and golden, **10-14 minutes**.

**TIP:** Baking the pizza directly on the wire rack helps the base to crisp up.



## Assemble the pizzas

- Place **flatbreads** directly on the removed oven wire rack.
- Spread the **flatbreads** evenly with **tomato mixture**. Sprinkle over **shredded Cheddar cheese**. Crumble over **diced bacon**. Top with **pineapple**. Season with **pepper**.

**Custom Recipe:** If you've doubled your diced bacon, crumble extra bacon over pizzas as above.



## Serve up

- Slice Hawaiian-style flatbread pizzas.
- Divide between plates to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

Our Culinary team is waiting for your feedback! Let them know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)