



Showstopping Smoky Bacon & Onion Pizza

with Rocket

RAPID 20 Minutes

N° 15



Tomato Puree



Sundried Tomato Paste



Mozzarella



Pizza Base



Pancetta Lardons



Original Onion Marmalade



Balsamic Vinegar



Rocket

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

Large Baking Tray.

Ingredients

	2P	3P	4P
Tomato Puree	1 sachet	1½ sachets	2 sachets
Sundried Tomato Cook Paste	1 pot	1½ pots	2 pots
Mozzarella 7)**	1 ball	1½ balls	2 balls
Pizza Base 7) 13)	2	3	4
Pancetta Lardons**	60g	90g	120g
Original Onion Marmalade**	1 pot	1½ pots	2 pots
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Balsamic Vinegar 14)	1 sachet	1½ sachets	2 sachets
Rocket**	1 bag	1½ bags	2bags

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	323g	100g
Energy (kJ/kcal)	3619 /865	1122 /268
Fat (g)	41	13
Sat. Fat (g)	14	4
Carbohydrate (g)	92	28
Sugars (g)	21	6
Protein (g)	31	10
Salt (g)	3.48	1.08

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten 14) Sulphites

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Contact

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1. Prep

- Preheat your oven to 200°C.
- In a small bowl mix the **tomato puree** with the **sun-dried tomato paste**.
- Drain the **mozzarella** and tear into small pieces.



4. Time To Cook

- Bake the **pizzas** on the top shelf of your oven until the **cheese** is melted and bubbly, and the **base** is crisp, 10-15 mins.



2. Start Your Pizza

- Put the **pizza bases** on a large baking tray.
- Use the back of a spoon to spread the **tomato sauce mixture** evenly all over the **base**, leave a 1cm edge.



5. Make The Salad Dressing

- Meanwhile, combine the **olive oil** (see ingredients for amount) with the **balsamic vinegar** in a medium sized bowl.
- Season with **salt** and **pepper**, mix together, set aside.



3. Build Your Pizzas

- Arrange the **pancetta lardons** over the pizza, scatter over the **mozzarella** evenly. **IMPORTANT: Wash your hands after handling raw meat. Cook the pancetta lardons throughout.**
- Spoon over the **onion marmalade** in small dollops.



6. Time To Serve

- Once the **pizza** is cooked, add the **rocket** to the **salad dressing** and toss together.
 - Serve the **pizza** with the **rocket** on the side.
- Enjoy!**