



BACON & FIG JAM FLATBREADS

with Mozzarella, Monterey Jack & Chili Flakes

INGREDIENTS

2 PERSON | 4 PERSON



1 tsp | 1 tsp
Chili Flakes



1 | 2
Onion



2 | 4
Flatbreads
Contains: Wheat,
Sesame



¼ Cup(s) | ½ Cup(s)
Monterey Jack
Cheese
Contains: Milk



1 Cup(s) | 2 Cup(s)
Mozzarella Cheese
Contains: Milk



1 | 2
Fig Jam



4 oz | 8 oz
Bacon



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THERE TOO. SCAN HERE TO GET HELP
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HELLO

BACON & FIG JAM

A winning combo that's salty, smoky, sweet,
and tangy all at once!

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 840



WAIT FOR IT...

Be sure to slice the onion thinly—this will help it caramelize to silky sweetness as it cooks. The process takes a bit of time, but your patience will be richly rewarded!

BUST OUT

- Large pan
- Baking sheet
- Paper towels
- Kosher Salt
- Black Pepper
- Olive Oil

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 COOK BACON

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Heat a large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate.
- Carefully discard all but a **thin layer of bacon fat** from pan. Once bacon is cool enough to handle, roughly chop.



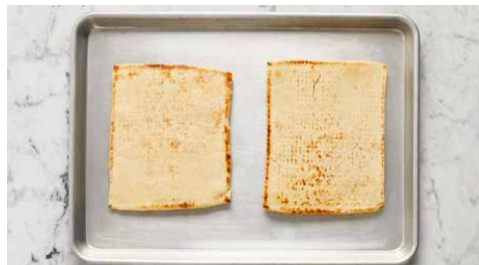
2 PREP

- While bacon cooks, halve, peel, and thinly slice **onion**.



3 COOK ONION

- Heat pan with **bacon fat** over medium-high heat (**if pan seems dry, add a drizzle of oil**). Add **onion** and season with **salt**, and **pepper**; cook, stirring occasionally, until browned and softened, 3-4 minutes. Turn off heat.



4 TOAST FLATBREADS

- While onion cooks, brush or rub each **flatbread** with a **drizzle of olive oil**; season with **salt** and **pepper**. Place flatbreads (**dimpled sides down**) on a baking sheet. (**For 4 servings, divide flatbreads between two sheets.**)
- Toast on top rack until golden brown and crisp, 3-4 minutes. (**For 4, toast on top and middle racks, swapping rack positions halfway through.**)



5 BAKE FLATBREADS

- Once flatbreads are toasted, flip (**dimpled sides up**) and top evenly with **mozzarella**, **onion**, **bacon**, and **Monterey Jack**.
- Bake **flatbreads** on top rack until until cheese melts, 4-6 minutes. (**For 4 servings, bake on top and middle racks, swapping rack positions halfway through.**) **TIP: Watch carefully so flatbreads don't burn!**



6 FINISH & SERVE

- Transfer **flatbreads** to a cutting board; drizzle with as much **fig jam** as you like.
- Slice flatbreads into quarters; divide between plates and serve with **chili flakes** on the side.

*Pork is fully cooked when internal temperature reaches 145°.