



# CRISPY BACON & MUSHROOM FLATBREADS

with Caramelized Onion & Mozzarella

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Onion



4 oz | 8 oz  
Bacon



2 | 4  
Flatbreads  
Contains: Wheat,  
Sesame



1 tsp | 2 tsp  
Hot Sauce



4 oz | 8 oz  
Button Mushrooms



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



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## HELLO

### CARAMELIZED ONION

Slice your onion as thinly as possible for the best caramelization. Pro tip: Use your sharpest knife—it makes a big difference!



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 790



## CHEAT SHEET

For extra-crispy flatbreads, preheat the oiled baking sheet while preheating the oven in Step 1 (and take extra care when adding the flatbreads to the hot sheet!).

## BUST OUT

- Large pan
- Baking sheet
- Kosher Salt
- Sugar
- Black Pepper
- Olive Oil
- Cooking Oil

## MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

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## 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**. Trim and thinly slice **mushrooms** (**skip if your mushrooms are pre-sliced!**).



## 3 ASSEMBLE & BAKE FLATBREADS

- Meanwhile, place **flatbreads** upside down (**dimpled sides down**) on a baking sheet. Drizzle both sides of each flatbread with **olive oil**; brush or rub to coat all over, then season with **salt and pepper**. Toast on top rack until golden brown, 3-5 minutes. (**For 4 servings, divide flatbreads between two baking sheets; toast on top and middle racks, swapping rack positions halfway through.**)
- Carefully flip toasted flatbreads (**dimpled sides up**); sprinkle evenly with **mozzarella**. Top with **bacon and veggie mixture**. Return to top rack and bake until cheese melts and flatbreads are crispy, 3-4 minutes. (**For 4, return to top and middle racks, swapping rack positions halfway through.**)



## 2 COOK BACON & VEGGIES

- Slice **bacon\*** crosswise into ½-inch pieces.
- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **onion, mushrooms**, and bacon; cook, stirring occasionally, until veggies are tender and bacon is browned and crispy, 5-7 minutes. **TIP: Some bacon yields more fat than others; drain any excess grease from pan if desired.**
- Add **¼ cup water** and **1 tsp sugar** (**½ cup water and 2 tsp sugar for 4 servings**); cook, stirring occasionally, until onions are caramelized and mushrooms are tender, 1-2 minutes more. Season with **salt and pepper**.



## 4 FINISH & SERVE

- Slice **bacon and mushroom flatbreads** into pieces.
- Divide between plates and top with as much **hot sauce** as you like. Serve.

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