



BREAKFAST

BACON APPLE BREAKFAST PIZZA

with Ricotta and Balsamic Onions



HELLO

BREAKFAST PIZZA

Because who wouldn't want to start off their day with a warm, crusty slice?

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 640



Bacon



Balsamic Vinegar

Flatbreads
(Contains: Wheat)

Honey



Red Onion

Granny
Smith AppleRicotta Cheese
(Contains: Milk)

START STRONG

If the onions begin to dry out or char, add a splash of water to help slow their cooking.

BUST OUT

- 2 Large pans
- Small bowl
- Paper towel
- Plate
- Baking sheet
- Sugar (1/8 tsp | 1/4 tsp)
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Bacon 3 oz | 6 oz
- Red Onion 1 | 2
- Balsamic Vinegar 2 TBSP | 4 TBSP
- Granny Smith Apple 1 | 2
- Flatbreads 2 | 4
- Ricotta Cheese 5 oz | 10 oz
- Honey 2 tsp | 4 tsp

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1 PREHEAT OVEN AND COOK BACON

Wash and dry all produce. Preheat oven to 425 degrees. Place half the **bacon** (we sent more than needed) in a large pan over medium-high heat. Cook to desired doneness, 3-6 minutes per side. Transfer to a paper towel-lined plate, keeping grease in pan. Once bacon is cool, chop into bite-sized pieces.



4 TOAST FLATBREAD AND SEASON RICOTTA

While onion and apple cook, place **flatbreads** on a baking sheet. Toast in oven until very lightly toasted, 5-7 minutes. In a small bowl, combine **ricotta**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**.



2 PREP AND COOK ONIONS

Meanwhile, peel, halve and thinly slice **onion**. Add **onion** and a pinch of **sugar** to pan used for **bacon**. Cook, tossing, until **onion** is a deep golden, 10-12 minutes. Stir in **1 tsp balsamic vinegar** (we'll be using the rest later) and continue cooking until liquid has evaporated, about 3 minutes longer.



5 ASSEMBLE FLATBREADS

Spread **ricotta mixture** over **flatbreads**. Evenly scatter **onion**, **apple**, and **bacon** over each. (**TIP:** Don't overload the flatbreads; you may have some toppings left over.) Return sheet to oven and bake until toppings are toasty and lightly crisped, 5-7 minutes.



3 PREP AND COOK APPLES

Halve, core, and slice **apple**. Heat a large drizzle of **olive oil** in another large pan over medium-high heat. Add **apple** in a single layer. Cook, tossing occasionally, until softened, 5-7 minutes.



6 FINISH AND SERVE

Drizzle **flatbreads** with **honey** and remaining **balsamic vinegar**. Cut into slices and serve.

DIVINE!

Bacon and apples are the ultimate sweet 'n' salty combo.