



BREAKFAST

BACON AND CHEESE FLATBREADS

with Corn and Poblano Pepper



HELLO

HONEY CHILI DRIZZLE

A sweet and spicy finishing touch for this savory flatbread with Southwestern flavors

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 690



Bacon



Poblano Pepper



Red Chili



Italian Cheese Blend
(Contains: Milk)



Corn



Scallions



Flatbreads
(Contains: Wheat)



Honey

START STRONG

Don't be afraid to crank up the burner when adding the corn. The extra heat will give the veggies that perfect char—just don't forget to toss them as they cook.

BUST OUT

- Large pan
- Paper towel
- Strainer
- Baking sheet
- Oil (1 tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---|----------------|
| • Bacon | 3 oz 6 oz |
| • Corn | ½ Can 1 Can |
| • Poblano Pepper | 1 2 |
| • Scallions | 2 4 |
| • Red Chili  | 1 1 |
| • Flatbreads | 2 4 |
| • Italian Cheese Blend | 1 Cup 2 Cups |
| • Honey | 2 tsp 4 tsp |

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1 PREHEAT OVEN AND COOK BACON

Preheat oven to 450 degrees. Place half the **bacon** from the package in a large pan over medium-high heat (use the rest as you like). Cook until just crispy, 3-5 minutes per side. Remove from pan and set aside to drain on a paper towel. Carefully pour out and reserve rendered **bacon grease**, then wipe out pan.



4 ASSEMBLE FLATBREADS

Place **flatbreads** on a lightly oiled baking sheet. Sprinkle evenly with **cheese**, then top with **veggie mixture**. Crumble **bacon** over top. Season with **pepper**.



2 PREP

Wash and dry all produce. While bacon cooks, drain half the **corn** from can (use the rest as you like). Core and seed **poblano**, then chop into ½-inch squares. Trim, then thinly slice **scallions**, keeping greens and whites separate. Thinly slice **chili**, removing ribs and seeds for less heat.



5 BAKE FLATBREADS

Bake **flatbreads** in oven until cheese melts and flatbreads are golden brown at edges, 6-8 minutes.



3 COOK VEGGIES

Heat a drizzle of reserved **bacon grease** in same pan over medium-high heat. Add **poblano** and **scallion whites**, tossing to coat. Cook until softened, 3-5 minutes. Add **corn** and increase heat to high. Cook, tossing, until corn starts to char, 2-3 minutes (**TIP:** If pan seems dry, add a little bacon grease or oil.) Season with **salt** and **pepper**.



6 FINISH

Remove **flatbreads** from oven. Cut into slices, then sprinkle with **scallion greens** and **chili** (to taste). Drizzle with **honey** and serve.

INCREDIBLE!

This recipe matches Southwestern flavors with pizza's Italian flair.

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