



BREAKFAST

# BACON APPLE BREAKFAST PIZZA

with Ricotta and Balsamic Onion



HELLO

## BREAKFAST PIZZA

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

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 680



Bacon



Balsamic Vinegar



Flatbreads  
(Contains: Wheat)



Honey



Red Onion



Granny Smith  
Apple



Ricotta Cheese  
(Contains: Milk)

## START STRONG

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

## BUST OUT

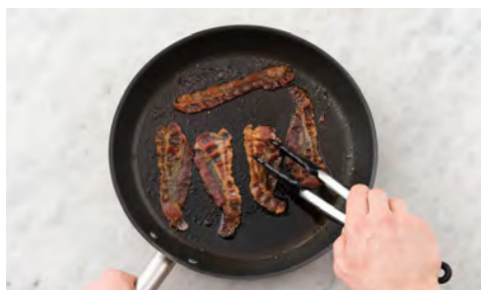
- 2 Large pans
- Paper towel
- Baking sheet
- Small bowl
- Sugar (1/6 tsp | 1/8 tsp)
- Olive oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                      |                 |
|----------------------|-----------------|
| • Bacon              | 4 oz   8 oz     |
| • Red Onion          | 1   2           |
| • Balsamic Vinegar   | 2 TBSP   4 TBSP |
| • Granny Smith Apple | 1   2           |
| • Flatbreads         | 2   4           |
| • Ricotta Cheese     | 4 oz   8 oz     |
| • Honey              | 1/2 oz   1 oz   |

Share your #HelloFreshPics with us!  
(800) 733-2414 HelloFresh.com  
hello@hellofresh.com



## 1 PREHEAT OVEN AND COOK BACON

**Wash and dry all produce.** Preheat oven to 425 degrees. Place **bacon** 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.



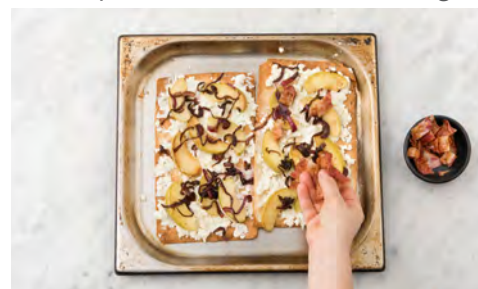
## 4 TOAST FLATBREADS AND SEASON RICOTTA

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 ONION

Meanwhile, halve, peel, and thinly slice **onion**. Add onion and a pinch of **sugar** to pan used for bacon. Cook, tossing, until onion is a deep golden brown, 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 APPLE

Halve, core, and slice **apple**. Heat a large drizzle of **olive oil** in another large pan over medium-high heat. Add apple slices 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.

## LOVE IT!

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

WK 35 NJ-12