

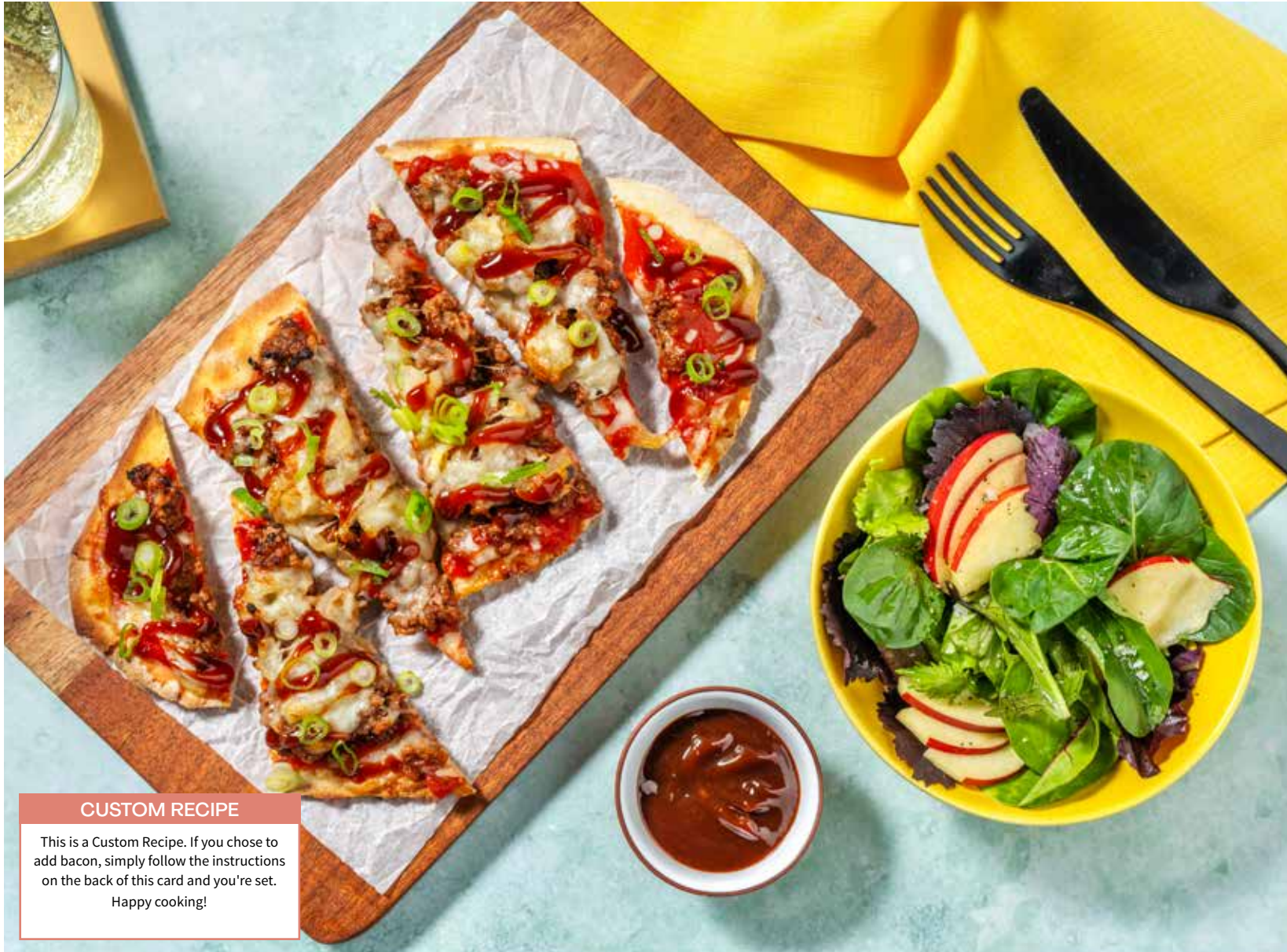


BBQ Beef and Mozzarella Flatbread Pizzas

with Apple and Mixed Greens Salad

Family Friendly

30-40 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!

- Ground Beef
- Bacon
- Flatbread
- Gala Apple
- Yellow Onion
- Spring Mix
- Green Onion
- Mozzarella Cheese, shredded
- Marinara Sauce
- BBQ Sauce
- White Wine Vinegar

HELLO BBQ SAUCE

This sauce is the perfect blend of sweet, savoury and smoky!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Bacon	100 g	200 g
Flatbread	2	4
Gala Apple	1	2
Yellow Onion	113 g	226 g
Spring Mix	56 g	113 g
Green Onion	1	2
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Marinara Sauce	½ cup	1 cup
BBQ Sauce	4 tbsp	8 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork and beef to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep and marinate apples

- Core, then cut **apple** into ¼-inch slices.
- Thinly slice **green onion**.
- Peel, then cut **onion** into ½-inch slices.
- Add **vinegar**, **1 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk until **sugar** dissolves.
- Add **apples** to **dressing**, then toss to combine. Set aside.



Toast flatbread pizzas

- Meanwhile, arrange **flatbreads** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets.)
- Toast **flatbreads** in the **middle** of the oven until softened, 2-3 min. (**NOTE:** For 4 ppl, toast in the top and middle of the oven, rotating sheets halfway through.)



Cook beef

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add **half the BBQ sauce** to **beef**. Cook, stirring occasionally, until fragrant, 30 sec. Season with **salt** and **pepper**.
- Remove from heat.
- Transfer **beef** to a plate, then cover to keep warm.
- Carefully wipe the pan clean.



Assemble and bake flatbread pizzas

- Spread **marinara sauce** over **toasted flatbreads**.
- Top with **beef and onions**, then sprinkle **cheese** over top.
- Bake in the **middle** of the oven until **cheese** is melted and **flatbreads** are golden-brown and crisp, 6-8 min. (**NOTE:** For 4 ppl, bake flatbreads in the top and middle of the oven, rotating sheets halfway through.)

Roughly chop **bacon**. Sprinkle **bacon** over **flatbreads** before topping with **cheese**.



Cook onions

- Reheat the same pan over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until tender, 3-4 min. Season with **salt** and **pepper**.
- Remove from heat.
- Transfer **onions** to the plate with **beef**, then cover to keep warm.

If you've opted to add **bacon**, carefully wipe the pan (from step 3) clean. Reheat the pan over medium. When hot, add **bacon** and **2 tbsp water** (dbl for 4 ppl). Cook, flipping occasionally, until **bacon** is crispy, 5-7 min.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside.



Finish and serve

- Add **spring mix** to the bowl with **marinated apples**. Toss to combine.
- Cut **flatbread pizzas** into slices, then drizzle **remaining BBQ sauce** over top.
- Sprinkle **green onions** over **pizzas**.
- Divide **pizzas** and **salad** between plates.

Dinner Solved!