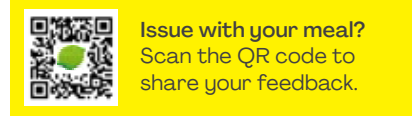




Bacon-Pepperoni Pizza

with Hot Honey Drizzle and Garlic-Butter Crust

Pizza Night Optional Spice 35 Minutes



- Pepperoni
- Double Bacon Strips
- Bacon Strips
- Pizza Dough
- Tomato Sauce Base
- Parmesan Cheese, shredded
- Fresh Mozzarella
- Red Wine Vinegar
- Honey
- Garlic, cloves
- Chili Flakes
- Roma Tomato
- Arugula and Spinach Mix

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

Start here

- Before starting, remove pizza dough from fridge and rest in a warm spot for 20-30 min.
- Wash and dry all produce.
- Preheat the oven to 475°F.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Heat Guide for Step 5:

- Mild: ½ tsp (¼ tsp)
- Medium: ¼ tsp (½ tsp)
- Spicy: ½ tsp (1 tsp)

Bust out

Baking sheet, plastic wrap, slotted spoon, large bowl, parchment paper, small pot, 2 small bowls, whisk, large non-stick pan, silicone brush, paper towels

Ingredients

	2 Person	4 Person
Pepperoni	175 g	350 g
Double Bacon Strips	200 g	400 g
Bacon Strips	100 g	200 g
Pizza Dough	340 g	680 g
Tomato Sauce Base	4 tbsp	8 tbsp
Parmesan Cheese, shredded	½ cup	1 cup
Fresh Mozzarella	125 g	250 g
Red Wine Vinegar	1 tbsp	2 tbsp
Honey	2 tbsp	4 tbsp
Garlic, cloves	1	2
Chili Flakes 🌶️	1 tsp	1 tsp
Roma Tomato	95 g	190 g
Arugula and Spinach Mix	56 g	113 g
Unsalted Butter*	2 tbsp	4 tbsp
All-Purpose Flour*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

**Cook to a minimum internal temperature of 71°C/160°F.

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.

1



Prep dough

- Sprinkle both sides of **dough** with **some flour**. (**TIP**: Any flour or cornmeal will work.)
- Stretch **dough** into a rough oval shape on a parchment-lined baking sheet. (**NOTE**: For 4 ppl, use 2 parchment-lined baking sheets.)
- Loosely cover with plastic wrap. Let **dough** rest in a warm place for 8-10 min.

2



Prep and cook bacon

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, peel, then mince or grate **garlic**.
- Cut **bacon** crosswise into ¼-inch pieces.
- When the pan is hot, add **bacon**. Cook, flipping occasionally, until **edges** start to crisp, 4-5 min. **
- Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate.

If you've opted for **double bacon strips**, don't overcrowd the pan. Pan-fry in batches, if needed!

3



Make garlic butter and vinaigrette

- Meanwhile, heat a small pot over medium heat. When hot, add **2 tbsp** (4 tbsp) **butter**, then swirl the pot until melted.
- Add **garlic**. Cook, stirring often, until fragrant, 30 sec. Transfer **garlic butter** to a small bowl. Set aside. (**TIP**: You can also melt butter with garlic in a small microwaveable bowl for 30 sec.)
- Carefully wipe the pot clean.
- Add **vinegar**, **¼ tsp** (½ tsp) **honey** and **1 ½ tbsp** (2 ½ tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.

4



Assemble and bake pizza

- With floured hands, stretch **dough** again into a large oval shape. (**NOTE**: Dough should be about 10x13 inches and hold its shape.)
- Brush with **garlic butter**, concentrating on **outer edge**.
- Spread **tomato sauce base** over **dough**. Season with **salt**.
- Reserve **2 tbsp** (4 tbsp) **Parmesan** in another small bowl. Sprinkle **remaining Parmesan** over **tomato sauce base**, then tear **half the mozzarella** over top.
- Top with **pepperoni** and **bacon**, then tear **remaining mozzarella** over top.
- Bake **pizza** in the **middle** of the oven, until golden-brown and crisp, 12-14 min. (**NOTE**: For 4 ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through.)

5



Make hot honey and toss salad

- Meanwhile, cut **tomato** into ½-inch pieces.
- Add **remaining honey** and **½ tsp** (1 tsp) **chili flakes** to the same pot (from step 3). (**NOTE**: Reference heat guide.)
- Heat the pot over medium, until **honey** is warm and runny, 30 sec. Remove from heat. (**TIP**: You can also melt honey with chili flakes in a small microwaveable bowl, until honey is warm and runny.)
- When **pizza** is done, add **tomatoes**, **arugula and spinach mix** and **reserved Parmesan** to the bowl with **vinaigrette**. Toss to combine.

6



Finish and serve

- Allow **bacon-pepperoni pizza** to cool for 3-5 min before serving.
- Cut into slices, then drizzle **hot honey** over top.
- Sprinkle with **any remaining chili flakes**, if desired.
- Serve **salad** alongside.

Dinner Solved!