



Ultimate Meat Lover's Cheesy Pizza

with BBQ Beef, Chorizo, Bacon and Rocket Side Salad

Ultimate 25 Minutes

35



Garlic Clove



Mature Cheddar
Cheese



Bacon Lardons



Pizza Bases



Sliced Chorizo



Balsamic
Vinegar



Baby Plum
Tomatoes



Beef Mince



BBQ Sauce



Pizza Sauce



Rocket

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Garlic press, grater, frying pan, baking tray and bowl.

Ingredients

	2P	3P	4P
Garlic Clove**	1	1	2
Baby Plum Tomatoes	125g	250g	250g
Mature Cheddar Cheese** 7)	120g	165g	240g
Beef Mince**	120g	180g	240g
Bacon Lardons**	60g	90g	120g
BBQ Sauce 13)	32g	48g	64g
Pizza Bases 13)	2	3	4
Pizza Sauce	120g	180g	240g
Sliced Chorizo**	50g	75g	100g
Rocket**	40g	60g	80g
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Balsamic Vinegar 14)	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	606g	100g
Energy (kJ/kcal)	6009/1436	992/237
Fat (g)	62	10
Sat. Fat (g)	22	4
Carbohydrate (g)	162	27
Sugars (g)	11	2
Protein (g)	58	10
Salt (g)	7.15	1.18

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Start the Prep

Preheat your oven to 200°C. Peel and grate the **garlic** (or use a garlic press). Halve the **baby plum tomatoes**. Grate the **cheese**.



Bake the Pizzas

When the oven is hot, slide the **pizzas** directly onto the middle rack and bake until the **base** is golden and the **cheese** is melted and bubbling, 10-12 mins.



Fry the Mince

Heat a drizzle of **oil** in a frying pan on medium-high heat. When hot, add the **beef mince** and **bacon lardons**. Cook until browned, 5-6 mins. Use a spoon to break up the **mince** as it cooks, then drain and discard any excess fat. Stir in the **garlic** and cook for 1 min more. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. The mince is cooked when no longer pink in the middle. Cook lardons thoroughly. Remove from the heat, then stir through the **BBQ sauce**.*



Make the Side Salad

Just before the **pizzas** are ready, pop the **rocket** and **baby plum tomatoes** into a medium bowl. Drizzle with the **olive oil for the dressing** (see ingredients for amount) and toss to **dress**. Finish with a drizzle of **balsamic vinegar**.



Add your Toppings

Pop your **pizzas** onto a board. Spread the **pizza sauce** over the **pizza bases**, leaving a 1cm border around the edge. Top with the **BBQ beef** and **bacon**, then layer on the **chorizo slices**. Scatter the **cheese** over the top.



Serve

When the **pizzas** are ready, pop onto a serving board and cut into slices. Serve up your **ultimate meat lover's cheesy pizza** with the **rocket side salad** in a bowl alongside.

Enjoy!