



MINI MAPLE-BACON AND PINEAPPLE PIZZAS

with Warm Bell Pepper and Carrot Salad



HELLO

DIY MAPLE BACON

This easy technique is a great way to add the sweet taste of maple to crispy bacon

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 619



Bacon Strips



Maple Syrup



Red Bell Pepper



Carrot, julienned



Onion, sliced



Italian Seasoning



Pineapple, spears



Mozzarella Cheese, shredded



Greek-Style Pitas



Tomato Pizza Sauce



Red Wine Vinegar



Honey



Dijon Mustard



Spring Mix

BUST OUT

- Large Non-Stick Pan
- Salt and Pepper
- Baking Sheet
- Olive or Canola oil
- Large Bowl
- Whisk

INGREDIENTS

- 4-person
- Bacon Strips 1 pkg
- Maple Syrup 1 pkg (2 tbsp)
- Red Bell Pepper 454 g
- Carrot, julienned 1 pkg (113 g)
- Onion, sliced 1 pkg (113 g)
- Italian Seasoning 1 pkg (1 tsp)
- Pineapple, spears 1 pkg (113 g)
- Mozzarella Cheese, shredded 2 1 pkg (113 g)
- Greek-Style Pitas 1 4
- Tomato Pizza Sauce 1 pkg (1/2 cup)
- Red Wine Vinegar 9 1 bottle (2 tbsp)
- Honey 1 pkg (1 tbsp)
- Dijon Mustard 6,9 1 pkg (1 1/2 tsp)
- Spring Mix 1 pkg (113 g)

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

*Laver et sécher tous les aliments.



START STRONG

Preheat the oven to **400°F** (to roast the veggies and bake the pizza). Start prepping when the oven comes up to temperature!



1 COOK BACON
Wash and dry all produce.* Cut the **pineapple** into 1/4-inch pieces. Core, then cut the **bell peppers** into thin strips. Cut the **bacon** into 1/4-inch pieces. Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the bacon. Cook, stirring occasionally, until crispy, 7-8 min.



4 ASSEMBLE PIZZAS
When the **bacon** is cool, add the **pineapple** to the plate and toss together. Arrange the **pitas** on a baking sheet and spread each pita with the **pizza sauce**. Divide the **bacon-pineapple mixture** between the pitas, then sprinkle over the **mozzarella**. Bake in the centre of the oven, until the cheese melts, 5-6 min.



2 ADD MAPLE SYRUP
Remove pan from heat, then carefully discard the **bacon fat**. Return the pan to the heat and add the **maple syrup** to the **bacon**. Stir to coat and continue cooking, 1-2 min. Transfer the bacon to a large parchment-lined plate. Set aside. Carefully wipe the pan clean.



5 ASSEMBLE SALAD
Meanwhile, in a large bowl, whisk together the **vinegar**, **honey**, **mustard** and a drizzle of **oil**. Season with **salt** and **pepper**. Add the **veggies** and **spring mix**. Toss together.



3 COOK VEGGIES
Heat the same pan over medium-high heat. Add a drizzle of **oil**, then the **bell peppers**, **carrots**, **onions** and **Italian seasoning**. Season with **salt** and **pepper**. Cook until golden-brown and the bell peppers are tender-crisp, 10-12 min.



6 FINISH AND SERVE
Cut the **pitas** into pieces and divide between plates. Serve the warm **pepper salad** on the side.

CANADIAN, EH?

Pineapple pizzas were first made in a little pizza shop in Chatham, Ontario back in the 60s!