



MINI MAPLE-BACON AND PINEAPPLE PIZZAS

with Crunchy Veggie 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



Mini Cucumber



Pineapple spears



Mozzarella Cheese, shredded



Greek-Style Pitas



Tomato Pizza Sauce



White Wine Vinegar



Dijon Mustard



Spring Mix

BUST OUT

- 2 Baking Sheets
- Measuring Spoons
- Large Bowl
- Sugar (1 tsp)
- Large Non-Stick Pan
- Salt and Pepper
- Whisk
- Olive or Canola oil

INGREDIENTS

4-person

- Bacon Strips 250 g
- Maple Syrup 2 tbsp
- Red Bell Pepper 380 g
- Mini Cucumber 132 g
- Pineapple, spears 113 g
- Mozzarella Cheese, shredded 2 113 g
- Greek-Style Pitas 1 4
- Tomato Pizza Sauce ½ cup
- White Wine Vinegar 9 1 tbsp
- Dijon Mustard 6,9 1¼ tsp
- Spring Mix 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 soya, 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** (bake the pizza). Start prepping when the oven comes up to temperature!



1 PREP Wash and dry all produce.* Cut the **pineapple** into ¼-inch pieces. Core, then cut the **bell peppers** and **cucumbers** into ¼-inch strips. Cut the **bacon** into ¼-inch pieces.



2 COOK BACON 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.



3 ADD MAPLE SYRUP Remove the pan from the 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 mixture** to a large parchment-lined plate and set aside to cool.



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



5 MAKE SALAD Meanwhile, in large bowl, whisk together the **mustard**, **1 tbsp vinegar**, **1 tsp sugar** and **2 tbsp oil**. Season with **salt** and **pepper**. Toss in the **peppers**, **cucumbers** and **spring mix**.



6 FINISH AND SERVE Cut the **pizzas** into pieces and divide between plates. Serve the **salad** on the side and drizzle over any **remaining dressing** from the bowl.

CANADIAN, EH?

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