



# Spicy Bacon-Pepperoni Pizza

with Hot Honey Drizzle and Garlic-Butter Crust

Pizza Night

Spicy

35 Minutes



Pepperoni



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



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HELLO FRESH MOZZARELLA

*Delicate and creamy, fresh mozzarella creates that cheese-pull we all love!*

## Start here

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

### Heat Guide for Step 5 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp

## Bust out

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

## Ingredients

	2 Person	4 Person
Pepperoni	175 g	350 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	80 g	160 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.*

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## 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.



## Assemble and bake pizza

- With floured hands, stretch **dough** again into a large oval shape. (NOTE: The dough should be about 10x13-inches and hold its shape.)
- Brush **dough** with **garlic butter**, concentrating on the outer edge. Spread **tomato sauce base** over **dough**. Season with **salt**.
- Reserve **2 tbsp Parmesan** (dbl for 4 ppl) in a 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.)



## 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.



## Make hot honey and toss salad

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



## Make garlic butter and vinaigrette

- Meanwhile, heat a small pot over medium heat.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), 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 together with garlic in a small microwavable bowl for 30 sec.)
- Carefully wipe the pot clean.
- Add **vinegar, ¼ tsp honey** and **1 ½ tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.



## Finish and serve

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

## Dinner Solved!