Build Your Own: Double Cheesy Bacon Loaded Flatbreads

Put together individually and enjoy together!

Source of Fibre

Preparation time : 35 min.

British Smoked Bacon Lardons

Bell Pepper

Black Olives

Sweetcorn

Mozzarella

Greek Style Flatbreads

Tomato Passata

Wild Rocket

BBQ Sauce

Chilli Flakes

What did you think of this recipe?
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Find the full recipe and preparation details online.
https://hfresh.cottey.fr/en-GB/recipes/build-your-own-double-cheesy-bacon-loaded-flatbreads-436

Detach me!

Before you start

Plan ahead by checking the use-by dates of your ingredients. Rinse fresh produce and prepare the quantities listed below.

Utensils

Baking Tray, Bowl, Pan, Sieve

Ingredients for 1-6 people

Ingredient	2p	3p	4p
British Smoked Bacon Lardons (grams)	180	300	360
Bell Pepper (unit(s))	1	1½	2
Black Olives (grams)	30	45	60
Sweetcorn (grams)	160	255	340
Mozzarella (ball(s))	1	1½	2
Greek Style Flatbreads (unit(s))	4	6	8
Tomato Passata (carton(s))	½	¾	1
Wild Rocket (grams)	40	60	80
BBQ Sauce (grams)	48	72	96
Chilli Flakes (sachet(s))	1	1	2

Add yourself

Salt, pepper, oil and water according to taste.

Nutritional values

Per serving	Amount
Energy (kJ)	3915 kJ
Energy (kcal)	936 kcal
Fat	39.2 g
of which saturates	14.5 g
Carbohydrate	92.5 g
of which sugars	22.6 g
Dietary Fibre	17.6 g
Protein	46.6 g
Salt	5.62 g

Allergens

Milk, Wheat, Cereals containing gluten

Always check the product labels for allergen information.

1

Fry the Lardons

Preheat your oven to 240°C/220°C fan/gas mark 9.

Heat a drizzle of **oil** in a frying pan on medium-high heat.

Once hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins.
IMPORTANT: *Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.*

Once crispy, transfer to a plate covered in kitchen paper. Set aside.

2

Prep the Toppings

Halve the **bell pepper** and discard the core and seeds. Slice into thin strips.

Roughly slice the **olives** into small pieces. Drain the **sweetcorn** in a sieve.

Drain the **mozzarella** and squeeze out as much liquid as you can. Pat dry with kitchen paper, then tear into small pieces.

3

Top the Flatbreads

Pop the **flatbreads** onto a large baking tray.

Divide the **passata** (see ingredients for amount) between them and spread with the back of a spoon, leaving a 1cm border. Sprinkle over the **mozzarella**.

4

Pick and Mix!

Top the **flatbreads** with the **pepper slices**, **olives**, **sweetcorn** and **bacon lardons**.

Build your own: *Leave off any toppings which kids may not like and build your flatbreads as you'd like to. Save any extra ingredients on the side for snacking on.*

When the oven is hot, bake the **flatbreads** on the top shelf until the **cheese** is golden and bubbling, 6-7 mins.

5

Finishing Touches

When everything's nearly ready, pop the **rocket leaves** into a large salad bowl.

Drizzle with a little **olive oil**, and toss together to coat the **leaves**.
TIP: *Don't add the leaves too early or they'll go soggy.*

6

Build Your Own!

Build your own: *Bring everything to the table so everyone can add the toppings they like best to the flatbreads - BBQ sauce, chilli flakes and rocket leaves.*

Enjoy your meal!