



Bacon and Cheese Flatbread

with charred mushrooms and rocket

Family 20-25 mins

5



Bacon



Flatbread



Mushrooms



Passata



Grated Cheddar



Dried Thyme



Rocket



Balsamic Glaze

Before you start

Our fruit, veg and herbs need a wash before you use them!

Cooking tools you will need

Baking Sheet with Baking Paper

Ingredients

	2P	4P
Bacon	170 g	340 g
Flatbread	2 units	4 units
Mushrooms	125 g	250 g
Passata	½ packs	1 pack
Grated Cheddar	50 g	100 g
Dried Thyme	½ sachet	1 sachet
Rocket	40 g	80 g
Balsamic Glaze	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	334 g	100 g
Energy (kJ/kcal)	2342.5 kJ/ 559.9 kcal	701.4 kJ/ 167.6 kcal
Fat (g)	24.3 g	7.3 g
Sat. Fat (g)	11.5 g	3.4 g
Carbohydrate (g)	53.7 g	16.1 g
Sugars (g)	10.2 g	3.1 g
Protein (g)	31.4 g	9.4 g
Salt (g)	3.1 g	0.9 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

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Char the Mushrooms

- Preheat your oven to 220°C/200°C fan/gas mark 7. Place a large pan over high heat (no oil).
- Thinly slice the **mushrooms**.
- Once pan is hot, add **mushrooms** and cook until charred, 3-4 mins. Turn only every 2 mins.
- Once cooked, season with **salt** and **pepper**, then transfer to a bowl.
- Wipe the pan and save to use later.



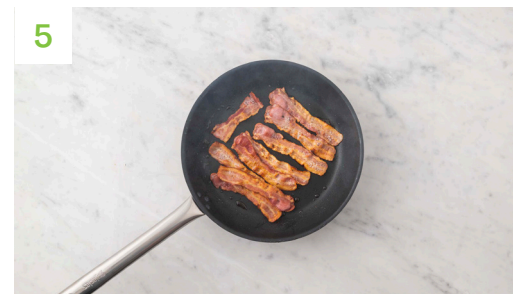
Bake the Flatbreads

- Top the **flatbreads** with the charred **mushrooms**.
- Carefully pop your **flatbreads** onto a lined baking tray.
- Bake in your oven until the **cheese** has melted and is bubbling, 8-10 mins.



Make the Sauce

- Mix together half the **passata**, half the **dried thyme** and ½ tbsp **sugar** (double all for 4p).
- Season with **salt** and **pepper**. You've made your base sauce!



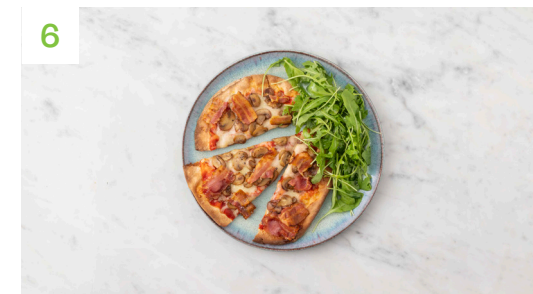
Cook the Bacon

- Meanwhile, return your (now empty) pan to a medium-high heat with a drizzle of **oil**.
- Once the **oil** is hot, lay in the **bacon** and fry until crispy and brown, 3-4 mins on each side. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.
- Transfer to a plate lined with kitchen paper. Tear the **bacon** into small pieces.
- Carefully toss the **rocket** with a drizzle of **oil**, **salt** and **pepper**.



Prep the Base

- Use a spoon to spread the sauce over each of the **flatbreads**, leaving a 1cm border around the edge (as the crust).
- Scatter the **cheese** over the top.



Serve Hot

- Remove the **flatbreads** from the oven and cut into slices.
- Top with torn **bacon** and dressed **salad**.
- Drizzle over the **balsamic glaze**.

Enjoy!