



D'lish Food2Go Recipes

Guacamole is a delicious avocado dip originating from Mexico
D'lish Food2Go Guacamole is gluten free

CRISPY BACON, POTATO AND THYME PIZZA WITH GUACAMOLE

Serves 2-3

- 1 Pizza base
- 90g **D'lish Food2Go** sun-dried tomato pesto
- 200g grated mozzarella cheese
- 2 bacon rashers, large dice
- 1 medium washed potato, unpeeled and thinly sliced
- salt and pepper, to taste
- 5g fresh thyme, picked
- ½ spanish onion, thinly sliced
- 100g **D'lish Food2Go** guacamole

Pre-heat oven to 220c. Place a pizza tray in oven to heat up. Spread sun-dried tomato pesto over base of pizza. Sprinkle 1/3 cheese over pesto. Set aside. Heat a small amount of oil in a pan on stove and cook potato until tender. Season to taste. Remove from heat and arrange over pizza base. In the same pan cook bacon over high heat until crispy, spread onto pizza. Sprinkle over spanish onion and thyme and remaining mozzarella cheese. Place in oven on hot tray (this will make the base crispy) and cook for 10-15 minutes or until golden. Remove from oven and slice into portions, dollop guacamole on each piece and enjoy!

*Other **D'lish** serving suggestions*

- use as a dip for cooked prawns
- fill a baked potato with **guacamole** and grilled chicken
- replaces butter or margarine on a BLT sandwich
- serve with toasted Turkish bread
- eat with vegetable sticks eg. carrot, celery, snowpeas, cucumber
- make nachos with corn chips, tomato or bolognaise sauce, sour cream and **guacamole**
- delicious on its own with organic corn chips or **D'lish dippers**