

Honey-Candied Bacon Elegant Stuffed Flatbread: Baked Feta Fiesta!

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OVEN
375°F

TIME
15-20 min

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INGREDIENTS

8 slices of bacon (thick-cut recommended)
1/4 cup honey
1/4 cup brown sugar
1 package of flatbread (Naan bread or thin pizza crusts work well)
1 cup crumbled feta cheese
1/2 cup diced tomatoes (cherry or Roma tomatoes work great)
1/4 cup chopped fresh basil
1/4 cup chopped green onions (scallions)
Salt and pepper to taste

DIRECTIONS

1. Prepare the : Honey-Candied Bacon: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper for easy cleanup. In a small bowl, thoroughly mix together the honey and brown sugar to form a glaze.
2. Lay the 8 slices of bacon on the prepared baking sheet. Using a pastry brush, liberally brush each slice of bacon with the honey-sugar mixture, ensuring an even coating.
3. Bake in the preheated oven for 15-20 minutes, or until the bacon is crispy and beautifully caramelized. Keep a close eye on it during the last few minutes, as the sugar can burn quickly. Remove from the oven and let cool completely on the parchment paper; it will crisp up further as it cools.
4. Prepare the : Flatbread Base: While the bacon is baking and cooling, lay out the flatbread on a separate clean baking sheet (you can use parchment paper here too).
5. Layer the : Toppings (Pre-Bake): Evenly spread the crumbled feta cheese over the flatbread, leaving a small border around the edges. Top the feta with the diced tomatoes, chopped fresh basil, and chopped green onions.
6. Add : Candied Bacon: Once the honey-candied bacon has cooled and is crispy, chop it into small, bite-sized pieces. Sprinkle these delicious bacon bits generously over the flatbread toppings.
7. Season the entire flatbread lightly with salt and pepper to taste.
8. Bake the : Flatbread: Place the baking sheet with the

loaded flatbread into the preheated oven. Bake for 10-15 minutes, or until the flatbread crust is golden brown and crispy, and the feta cheese is melted and bubbly.

9. **Serve:** Remove from the oven and let it cool slightly for a few minutes before slicing into desired portions (squares or wedges work well). Serve the Honey-Candied Bacon Elegant Stuffed Flatbread Baked Feta Fiesta warm and savor every delicious and indulgent bite!

SWAPS & NOTES

Bacon: Thick-cut bacon holds up well to the candying process and provides a satisfying chew.

Any bacon will work, but thin-cut will crisp up faster.

Honey & Brown Sugar: This creates the perfect sweet glaze for the bacon.

You can adjust the ratio to your sweetness preference.

TIPS FOR SUCCESS

Crispy Candied Bacon: Don't skip cooling the bacon completely after baking.

This is when it gets truly crisp and brittle, perfect for crumbling.

Don't Overload: While it's a "loaded" flatbread, avoid piling ingredients too high, which can make it hard to bake evenly and get a crisp crust.

Fresh Herbs are Best: The aroma and flavor of fresh basil and green onions really elevate this dish.

