



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Sun-dried Tomatoes

Delicious and versatile semi-dried grape tomatoes in extra virgin olive oil - enjoy in a salad, pasta or with cheese!



2 Bacon Pizza

with Sun-Dried Tomatoes

Super quick and always a crowd pleaser! Speltz pizza bases topped with cheese, olives and bacon served with a simple dressed side salad.



20 minutes



4 servings



Pork

22 June 2020

FROM YOUR BOX

SPELT PIZZA BASES	4-pack
TOMATO SUGO	1/2 jar *
RED ONION	1/3 *
RED CAPSICUM	1
OLIVES	1/2 tub *
SUN-DRIED TOMATOES	1/2 tub *
OREGANO	1/2 packet *
FETA CHEESE	1/2 packet *
BACON	1 packet
GEM LETTUCE	3-pack

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, balsamic vinegar (or other), pepper

KEY UTENSILS

oven tray x 2

NOTES

Use 2 trays alternatively cook pizzas in 2 batches.

No pork option – bacon is replaced with turkey.

No gluten option – pizza bases are replaced with GF pizza bases.



1. PREPARE THE PIZZA BASES

Set oven to 220°C.

Line oven trays (see notes). Place pizza bases on top and spread with tomato sugo.



2. PREPARE THE TOPPING

Thinly wedge red onion, slice capsicum and drain olives. Chop sun-dried tomatoes, pick oregano leaves and crumble feta cheese.



3. ADD THE TOPPINGS

Sprinkle pizza bases with desired toppings (reserve any leftovers for the salad). Dice and add bacon. Drizzle with **olive oil**. Bake for 8 minutes in the oven.



4. MAKE THE SALAD

Trim and quarter gem lettuces. Toss with any leftover pizza topping ingredients. Drizzle with **olive oil and vinegar**.



5. FINISH AND SERVE

Serve pizzas at the table with side salad. Season with **pepper** to taste.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

