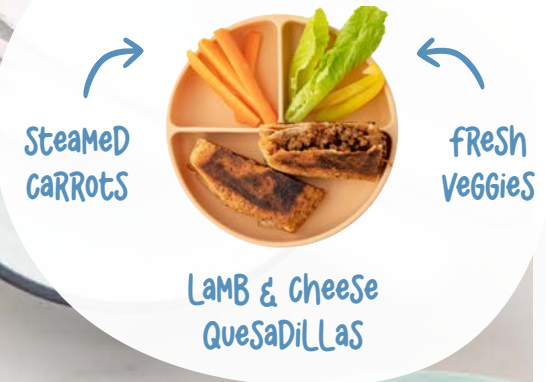


for the
little ones

flatBRead LAMB Pizza

Flatbread style pizzas topped with lamb mince and mozzarella, served alongside crunchy vegetables.



25 Minutes



2 Servings



LAMB

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FROM YOUR BOX

| | |
|---------------------|----------|
| LAMB MINCE | 250g |
| SHALLOT | 1 |
| TOMATO PASTE | 140g |
| FLATBREADS | 1 packet |
| SHREDDED MOZZARELLA | 1 packet |
| BABY COS LETTUCE | 1 |
| CARROT | 1 |
| YELLOW CAPSICUM | 1 |

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, ground cinnamon

COOKING TOOLS

frypan, oven tray

Make a gozleme by arranging the lamb filling on one side of the flatbread. Fold over, coat with oil and cook until golden in a frypan.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

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



1. COOK the LAMB MINCE

Set oven to 220°C.

Heat a frypan over medium-high heat with **oil**. Add **lamb mince** and cook for 4-5 minutes, breaking up lumps.



2. SEASON the LAMB

Dice and add **shallot**. Season with **1 tsp oregano, 1/4 tsp cinnamon, salt and pepper**. Stir in **1 tbsp tomato paste** and **2 tbsp water**. Cook for further 3-4 minutes.

tip You can use cumin instead of oregano for a different flavour!



3. PREPARE the BASES

Arrange **flatbreads** on a lined oven tray. Spread evenly with remaining tomato paste. Top each pizza with lamb mince and **mozzarella**. Bake in the oven for 5 minutes or until crispy and warm.



4. Make the Side SALAD

Wedge **baby cos lettuce**, cut **carrot** and **capsicum** into strips. Arrange in a serving bowl.



5. FINISH AND SERVE

Slice pizzas and serve alongside salad ingredients.

tip You can add some feta cheese or garlic yoghurt for extra flavour if you have some!