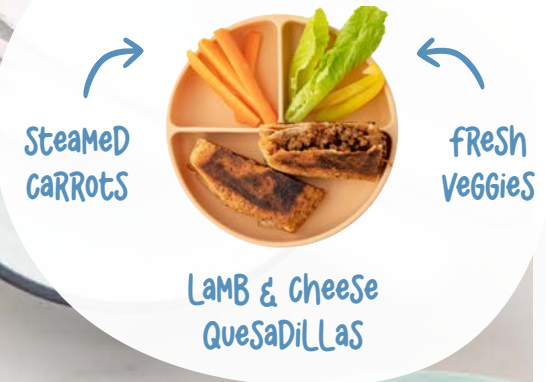


for the  
little ones

# 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.

**tip** Use 2-3 flatbreads for the pizzas. Use remaining at a later date!



### 4. Bake the Pizzas

Top each pizza with lamb mince and cheese. Bake in the oven for 5 minutes or until crispy and warm.

**tip** Use the capsicum on the pizza if you prefer. You can top with other veggies of choice also!



### 5. Make the Side Salad

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



### 6. 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!