

FOR the
Little ONESSteamed
CARROTSfReSh
VegGieSLAMB & CheESE
QuesADILLAs

FLATBREAD LAMB PIZZA

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

 25 Minutes 4 Servings Lamb

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FROM YOUR BOX

LAMB MINCE	500g
SHALLOT	1
TOMATO PASTE	140g
FLATBREADS	1 packet
SHREDDED MOZZARELLA	1 packet
BABY COS LETTUCE	1
DUTCH CARROTS	1 bunch
YELLOW CAPSICUM	1

FROM YOUR PANTRY

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

COOKING TOOLS

frypan, oven tray x 2

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

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



3. PREPARE the PIZZAS & Bake

Arrange **flatbreads** on lined oven trays. Spread evenly with remaining tomato paste. Top each pizza with lamb mince and **mozzarella**. Bake (in batches if needed) in the oven for 5 minutes or until crispy and warm.



4. Make the Side SALAD

Wedge **baby cos lettuce**, trim **carrots** and cut **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!