



### Product Spotlight: Skordalia Dip

Skordalia is a tasty Greek sauce made from garlic paste, lemon juice and olive oil. If you find the flavour a little punchy, you can mix it with yoghurt or mayonnaise.



## Greek Lamb Pizzas

### with Garlic Drizzle

Flatbread style pizzas topped with smoky lamb mince and pizza toppings drizzled with a garlic skordalia dip and finished with fresh ribboned cucumbers.



25 minutes



2 servings



Lamb

21 July 2023

## Jazz it up!

*Add crumbled feta cheese, green olives or fresh chopped parsley to garnish the pizzas.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	32g	56g	68g

## FROM YOUR BOX

LAMB MINCE	200g
SHALLOT	1
RED CAPSICUM	1
LEBANESE CUCUMBER	1
PIZZA PASTE	1 sachet
LEBANESE FLATBREAD	5-pack
SKORDALIA DIP	1 tub

## FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, dried oregano

## KEY UTENSILS

oven tray, frypan

## NOTES

The cucumber is used for a fresh topping, you could also grate it and stir it through the skordalia.

Use the skordalia sauce to taste. Any leftovers are delicious served over roast potatoes or as a dip!

**No gluten option - Lebanese flatbreads are replaced with GF pizza bases.**



### 1. COOK THE LAMB

Set oven to 220°C.

Heat a frypan over medium-high heat with **oil**. Add lamb mince, **2 tsp smoked paprika** and **1/2 tsp oregano**. Cook for 8-10 minutes until cooked through. Season with **salt and pepper** to taste.



### 2. PREPARE THE TOPPINGS

Slice shallot and dice capsicum.

Ribbon cucumber (see notes).



### 3. ASSEMBLE THE PIZZAS

Spread pizza paste over 2 flatbreads. Top with lamb mince, shallot and capsicum. Bake on lined oven trays in oven for 5-6 minutes or until crispy and warm.



### 4. PREPARE THE SAUCE

Loosen skordalia dip with **1-2 tbsp water**.



### 5. FINISH AND SERVE

Slice pizzas, drizzle with skordalia (see notes) and top with ribboned cucumber.



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