

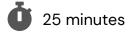




Greek Lamb Pizzas

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.





2 servings



Jazz it up!

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

PROTEIN TOTAL FAT CARBOHYDRATES 32g 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 <u>2 flatbreads</u>. 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.





