



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



4 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	58g	70g

FROM YOUR BOX

LAMB MINCE	400g
SHALLOT	1
RED CAPSICUM	1
LEBANESE CUCUMBERS	2
TOMATO PASTE	1 tub
LEBANESE FLATBREAD	5-pack
SKORDALIA DIP	1 tub

FROM YOUR PANTRY

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

KEY UTENSILS

2 oven trays, frypan

NOTES

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

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, **1 tbsp smoked paprika** and **1 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 cucumbers (see notes).



3. ASSEMBLE THE PIZZAS

Spread tomato paste over flatbreads and sprinkle with **2 tsp oregano**. Top with lamb mince, shallot and capsicum. Bake on lined oven trays (in batches if needed) 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 (to taste) and top with ribboned cucumbers.



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