



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Turkish Bakeries Pizza Base

The pizza bases this week are made in Perth by Turkish Bakeries using local flour, with no preservatives or additives, and baked in stone ovens by experienced Turkish artisan bakers.



3 Meat Lovers Pizza

Cheese, ham, beef, olives and veggies... You can't go wrong with meat lovers pizza! Especially not this one, made using fresh Perth-made pizza bases.



30 minutes



2 servings



Beef & Pork

22 February 2021

Pizzeria at home

Use a pizza stone in the oven, if you have one! You can also cook them in a pizza oven or a BBQ with a lid. And, of course, feel free to add any other toppings like fresh chilli or a drizzle of BBQ sauce to serve.

FROM YOUR BOX

BEEF MINCE	200g
SPRING ONIONS	2
TOMATO SUGO	1 jar (350g)
CHERRY TOMATOES	1 bag (200g)
GREEN CAPSICUM	1/2 *
GREEN OLIVES	1/2 jar *
GRATED MOZZARELLA	1 packet (180g)
SHREDDED HAM	1 packet (100g)
BABY COS LETTUCE	1
CONTINENTAL CUCUMBER	1/2 *
PIZZA BASES	2-pack

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, salt, pepper, balsamic vinegar

KEY UTENSILS

frypan, oven tray

NOTES

No beef/pork option – beef mince and ham are replaced with 300g chicken mince. Cook as per recipe, adding 1 tbsp oil in step 1 for frying.

No gluten option – pizza bases are replaced with GF bases.



1. COOK THE MINCE

Set oven to 250°C.

Heat a frypan over medium-high heat. Add beef mince and cook for 5–6 minutes, breaking up with a spatula as you go. Slice and add spring onions (reserve some green tops for garnish) with 1/3 of the tomato sugo. Cook for a further 3 minutes.



2. PREPARE THE TOPPINGS

Quarter tomatoes, slice capsicum and drain olives. Arrange on a plate with cheese and ham.



3. MAKE THE SALAD

Wedge the lettuce and cut the cucumber into sticks. Arrange on a serving plate. Drizzle with **olive oil, balsamic vinegar, salt and pepper (optional)**.



4. MAKE THE PIZZAS

Spread remaining sugo onto bases (to taste). Place onto a lined oven tray and sprinkle with mince, ham, cheese, tomatoes, capsicum and olives.



5. COOK THE PIZZAS

Place into the oven and cook for 5 minutes or until golden and crispy.

Place any remaining fresh toppings onto the salad.



6. FINISH AND PLATE

Cut pizzas into pieces and serve with side salad and good company.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

