



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Kitchen2Kitchen Cheese

The shredded cheese is from WA-owned & operated Kitchen2Kitchen and melts perfectly on these Italian-style pizzas!



4 Italian-Style Pizzas

Mamma mia, this is a classic quick dinner loved by the whole family. These pizzas are made with a filling spelt base, pork cacciatore sausage, colourful veggies and last but not least: cheese!

 25 minutes

 2 servings

 Pork

7 May 2021

Customise it!

Add any additional toppings that you'd like, e.g. olives, mushrooms, ham, pineapple or chilli flakes.

FROM YOUR BOX

PIZZA BASES	2-pack
PIZZA SAUCE	1 sachet
RED ONION	1/3 *
CACCIATORE	1
RED CAPSICUM	1/2 *
CHERRY TOMATOES	1/2 bag (100g) *
SHREDDED MOZZARELLA	1 packet (200g)
MESCLUN LEAVES	1 packet (60g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, salt, pepper, vinegar (of choice, we used red wine vinegar)

KEY UTENSILS

oven trays

NOTES

No pork option - cacciatore is replaced with sliced turkey.

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



1. PREPARE THE PIZZA BASES

Set oven to 250°C.

Line oven trays. Place pizza bases on top and spread with pizza sauce.



2. PREPARE THE TOPPINGS

Slice onion, cacciatore and capsicum. Halve cherry tomatoes.



3. ADD THE TOPPINGS

Sprinkle bases with the desired toppings (reserve any leftovers for a salad) and cheese (to taste). Bake in the oven for 5-8 minutes.



4. MAKE THE SALAD

Toss mesclun leaves with any leftover toppings. Toss with **olive oil, vinegar, salt and pepper** (optional).



5. FINISH AND PLATE

Serve pizzas at the table with side salad.

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**

