



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Flatbreads

Flatbreads are a tasty and easy substitute for homemade pizza dough! If you prefer, you can transform this dish into wraps.



3 Lamb Pizza with Tzatziki

Greek-style lamb pizzas with free-range lamb mince and a homemade tzatziki to serve.
Easy, peasy, beautiful – enjoy!

 25 minutes

 4 servings

 Lamb

21 December 2020

Say cheese

Before baking, you can top the pizzas with cheese of choice – halloumi, feta or cheddar would all work well.

FROM YOUR BOX

LAMB MINCE	500g
SPRING ONIONS	1/2 bunch *
BBQ SAUCE	1/2 bottle *
TOMATOES	2
GREEN CAPSICUM	1
CASHEW NUTS	1/2 packet (50g) *
CONTINENTAL CUCUMBER	1/2 *
NATURAL YOGHURT	1/2 tub (250g) *
PIZZA PASTE	2 sachets
FLATBREADS	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, salt, pepper, rosemary, 1 garlic clove

KEY UTENSILS

frypan, oven tray

NOTES

To prevent the tzatziki from getting too watery, wrap the diced/grated cucumber in a tea towel or paper towel and squeeze to remove excess liquid.

No lamb option - lamb mince is replaced with **chicken mince**. Combine step 1 and 2 and add 1 tbsp oil. Cook for 6-7 minutes until chicken is cooked through.

No gluten option - flatbreads are replaced with GF wraps.



1. COOK THE MINCE

Heat oven to 220°C for step 5.

Heat a frypan over high heat. Add mince and cook for 6-7 minutes or until browned. Break up lumps with a wooden spoon as you go.



2. ADD ONION AND SAUCE

Slice white ends of spring onions (keep green ends for topping) and add to pan with **1 tsp rosemary** and 1/3 cup BBQ sauce. Cook for a further 2 minutes.



3. PREPARE THE TOPPINGS

Dice tomatoes and capsicum. Roughly chop cashews.



4. MAKE THE TZATZIKI

Grate or finely dice cucumber (see notes). Crush **garlic** and mix into yoghurt with **1 tbsp olive oil**. Season with **salt and pepper**.



5. CONSTRUCT THE PIZZAS

Spread pizza paste over flat breads. Top with mince and fresh ingredients. Drizzle over any remaining bbq sauce (to taste) and bake in oven for 5-6 minutes or until crispy and warm.



6. FINISH AND PLATE

Slice pizzas, spoon over tzatziki and sprinkle with spring onion tops to serve.

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**

