



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, cacciatore sausage, colourful veggies and last but not least: cheese!

 25 minutes

 4 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	4-pack
PIZZA SAUCE	2 sachets
RED ONION	1/3 *
CACCIATORE	1
GREEN CAPSICUM	1
CHERRY TOMATOES	1/2 bag (200g) *
SHREDDED MOZZARELLA	1 packet (200g)
BABY BEET AND LEAVES	1 packet (180g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

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

KEY UTENSILS

2 oven trays (see notes)

NOTES

If you don't have 2 trays, you can cook in batches.

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. Bake in the oven for 5-8 minutes.



4. MAKE THE SALAD

Mix 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**

