



Product Spotlight: Mint

Mint is frequently used in various industries in the production of baked goods, chocolates and chewing gums as well as various lotions, perfumes and shampoos!



4 Barbecue Lamb Pizza

Better than the pizza shop.....or that is what we think! Lamb mince cooked with BBQ sauce, cherry tomatoes and feta cheese with a fresh mint & snow pea topping.

 25 minutes

 4 servings

 Lamb

10 September 2021

Make a Calzone!

Make a calzone by layering the filling on one half of the bread, fold, brush with a little oil and toast in a frypan until golden on both sides (add some extra cheese if you have!)

FROM YOUR BOX

LAMB MINCE	400g
SPRING ONIONS	1/4 bunch *
BBQ SAUCE	3/4 bottle *
CHERRY TOMATOES	1/2 bag (200g) *
GREEN CAPSICUM	1
FETA CHEESE	1/2 packet *
SNOW PEAS	1/2 bag (125g) *
LEBANESE CUCUMBER	1
MINT	1 packet
LEBANESE FLATBREADS	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, salt, pepper, ground cumin, red wine vinegar

KEY UTENSILS

frypan, oven trays x 2

NOTES

If you are not a fan of mint – try adding it to a fresh green juice or smoothie instead! Also delicious in an exotic fruit salad!

No lamb option – lamb mince is replaced with chicken mince. Add 1/2 tbsp oil to pan at the start of step 1.

No gluten option – flatbreads are replaced with GF flatbreads.



1. COOK THE MINCE

Set oven to 220°C.

Heat a frypan over medium-high heat. Add mince and cook for 5 minutes, until browned. Slice and add spring onions along with **2 tsp cumin**. Cook for 2 minutes then stir in 2 tbsp BBQ sauce.



2. PREPARE THE TOPPINGS

Halve or quarter cherry tomatoes and dice capsicum. Place on a plate with crumbled feta.



3. MAKE THE GARNISH

Slice snow peas and cucumber. Roughly chop mint leaves (see notes). Toss together with **1 tbsp olive oil and 1/2 tbsp vinegar, salt and pepper**.



4. COOK THE PIZZAS

Spread each flatbread with 1 tbsp BBQ sauce. Divide mince and toppings over bases and bake for 5 minutes until crispy and heated through.



5. FINISH AND SERVE

Top each pizza with the fresh garnish and slice 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**

