



### Product Spotlight: The Farm House

The Farm House is a family owned Butchery, Smoke House and Charcuterie just outside Margaret River. They are free-range and "believe in making the best products in the most natural way".



## Supreme Pizzas

We love getting the whole family involved in making pizzas! Super quick and always a crowd pleaser! Fresh pizza bases topped with ham, cheese and colourful veggies.



20 minutes



2 servings



Pork

## Pizzeria at home!

*Use a pizza stone in the oven if you have one! You can also cook the pizzas in a pizza oven or a BBQ with a*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	25g	42g	84g

## FROM YOUR BOX

FREE-RANGE HAM	1 packet
MUSHROOMS	100g
SHALLOT	1
GREEN CAPSICUM	1
PIZZA BASES	2-pack
PIZZA PASTE	2 sachets
SHREDDED CHEDDAR CHEESE	1 packet
MESCLUN LEAVES	1 bag

## FROM YOUR PANTRY

olive oil, balsamic vinegar

## KEY UTENSILS

oven tray

## NOTES

Add any other ingredients of choice such as fresh tomatoes, pineapple, artichokes, sausage or jalapeños.

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



### 1. PREPARE THE TOPPINGS

Set oven to 250°C.

Thinly slice **ham**, **mushrooms** and **shallot**. Dice **capsicum**.



### 2. PREPARE THE BASES

Spread each **pizza base** with even amounts of **pizza paste**. Line an oven tray and add bases.



### 3. ASSEMBLE THE PIZZAS

Assemble pizzas to your liking with prepared **toppings**. Top with shredded **cheddar cheese**.

Cook for 6–8 minutes in the oven until cheese is melted.



### 4. TOSS THE SALAD

Dress **mesclun leaves** with **olive oil** and **balsamic vinegar**. Toss in any leftover topping ingredients.



### 5. FINISH AND SERVE

Slice **pizzas** to serve with **salad**.



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