



Product Spotlight: Natural Yoghurt

Natural yoghurt contains good bacteria, known as "Probiotics", which can aid digestion and support a healthy digestive tract!



Greek Lamb Pizzas

Flatbread style pizzas topped with smoky lamb mince and pizza toppings drizzled with garlic yoghurt dip and finished with fresh ribboned cucumbers.



25 minutes



2 servings



Lamb

Jazz it up!

Add crumbled feta cheese, green olives or fresh chopped parsley to garnish the pizzas.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	38g	36g	55g

FROM YOUR BOX

LAMB MINCE	250g
SHALLOT	1
RED CAPSICUM	1
LEBANESE CUCUMBER	1
TOMATO PASTE	1 sachet
LEBANESE FLATBREAD	5-pack
GREEK YOGHURT	1 tub
GARLIC CLOVE	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, dried oregano

KEY UTENSILS

oven tray, frypan

NOTES

The cucumber is used for a fresh topping, you could also grate it and stir it through the yoghurt sauce.

No gluten option – Lebanese flatbreads are replaced with GF flatbread.



1. COOK THE LAMB

Set oven to 220°C.

Heat a frypan over medium-high heat with **oil**. Add **lamb mince**, **2 tsp smoked paprika** and **1/2 tsp oregano**. Cook for 8-10 minutes until cooked through. Season with **salt and pepper** to taste.



2. PREPARE THE TOPPINGS

Slice **shallot** and dice **capsicum**.

Ribbon **cucumber** (see notes).



3. ASSEMBLE THE PIZZAS

Spread **tomato paste** over **2 flatbreads**. Sprinkle with **1 tsp dried oregano**. Top with **lamb mince**, **shallot** and **capsicum**. Bake on lined oven tray in oven for 5-6 minutes or until crispy and warm.



4. PREPARE THE SAUCE

Combine **yoghurt** with **1/2-1 crushed garlic clove**. Loosen with **1 tbsp water** and season to taste with **salt and pepper**.



5. FINISH AND SERVE

Slice **pizzas**, drizzle with **yoghurt sauce** and top with **ribbioned cucumber**.



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