



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

with Garlic Drizzle

Flatbread style pizzas topped with smoky lamb mince and pizza toppings drizzled with garlic yoghurt 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 |
|------------|---------|-----------|---------------|
| | 42g | 39g | 80g |

FROM YOUR BOX

| | |
|--------------------|----------|
| LAMB MINCE | 300g |
| SHALLOT | 1 |
| RED CAPSICUM | 1 |
| LEBANESE CUCUMBER | 1 |
| TOMATO PASTE | 1 sachet |
| LEBANESE FLATBREAD | 1 packet |
| NATURAL 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.

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



1. COOK THE LAMB

Set oven to 220°C.

Heat a frypan over medium-high heat with **oil**. Add **lamb mince**, **3 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 2-4 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 crushed **garlic clove**. Loosen with **1 tbsp water**.



5. FINISH AND SERVE

Slice pizzas, drizzle with yoghurt and top with ribboned cucumber.



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