



Product Spotlight: Pizza Bases

Turkish bakeries pizza bases are baked on stone giving them an authentic stone baked taste. We love that they are made with local flours and with no preservatives or additives.



Tandoori Lamb Pizza

with Raita

Spiced Tandoori lamb mince served on crispy stone baked pizza bases, topped with a refreshing cucumber yoghurt raita.



30 minutes



2 servings



Lamb

Spice it up!

Top with fresh coriander, sliced chilli, or a drizzle of mango chutney for a sweet-spicy kick. Try a sprinkle of crushed cumin seeds before baking.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	31g	73g

FROM YOUR BOX

LAMB MINCE	250g
SHALLOT	1
TANDOORI PASTE	1 sachet
GREEN CAPSICUM	1
TOMATO	1
LEBANESE CUCUMBER	1
NATURAL YOGHURT	1 tub
GARLIC CLOVE	1
STONE BAKED PIZZA BASES	2-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

frypan, 2 oven trays

NOTES

You can add some tomato paste or ground cumin to boost the flavour and richness.

Add some grated cheese to melt on top if you have some!

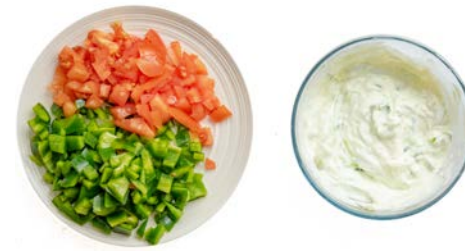
No gluten option – pizza bases are replaced with gluten free pizza bases.



1. COOK THE LAMB

Set oven to 250°C.

Heat a frypan over medium-high heat **oil**. Add **lamb mince**. Slice and add **shallot** along with **tandoori paste** (see notes). Cook for 8–10 minutes, breaking up meat until browned. Season with **salt and pepper** to taste.



2. PREPARE THE TOPPINGS

Dice **capsicum** and **tomato**.

Grate **cucumber**, squeeze to remove excess liquid. Combine with **yoghurt** and crushed **garlic clove**. Season with **salt** and **pepper**. Set aside in the fridge until serving.



3. ASSEMBLE THE PIZZAS

Place **pizza base** on a lined oven tray and drizzle with **olive oil**. Top with even amounts of **Tandoori lamb, capsicum, and tomato**. Bake for 5–8 minutes until base is crispy and top is golden.



4. FINISH AND SERVE

Dollop **cucumber yoghurt** over **pizzas** and slice to serve.



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