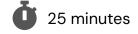






Greek Lamb Pizzas

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







Jazz it up!

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

FROM YOUR BOX

	4 PERSON	6 PERSON
LAMB MINCE	500g	500g + 250g
SHALLOT	1	2
RED CAPSICUM	1	2
LEBANESE CUCUMBERS	2	3
TOMATO PASTE	1 tub	2 tubs
LEBANESE FLATBREAD	5-pack	2 x 5-pack
GREEK YOGHURT	1 tub	2 tubs
GARLIC CLOVE	1	1

FROM YOUR PANTRY

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

KEY UTENSILS

2 oven trays, 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, 1 tbsp smoked paprika and 1 tsp oregano. Cook for 8-10 minutes until cooked through. Season with salt and pepper to taste.

6P - use 11/2 tbsp smoked paprika and 2 tsp oregano for the lamb.



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.

6P - use 1 crushed garlic clove and 1-2 tbsp water.



2. PREPARE THE TOPPINGS

Slice **shallot** and dice **capsicum**. Ribbon **cucumbers** (see notes).



3. ASSEMBLE THE PIZZAS

Spread tomato paste over flatbreads and sprinkle with 2-3 tsp oregano. Top with lamb mince, shallot and capsicum. Bake on lined oven trays (in batches if needed) in oven for 5-6 minutes or until crispy and warm.



5. FINISH AND SERVE

Slice **pizzas**, drizzle with **yoghurt sauce** and top with **ribboned cucumbers**.

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 **0448 042 515** or send an email to hello@dinnertwist.com.au



