



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



4/6 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
	34g	33g	56g

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.



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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 **1 1/2 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 **ribbioned cucumbers**.

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