



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



4 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
	26g	25g	46g

FROM YOUR BOX

LAMB MINCE	400g
SHALLOT	1
RED CAPSICUM	1
LEBANESE CUCUMBERS	2
TOMATO PASTE	1 tub
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

2 oven trays, 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.



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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.



4. PREPARE THE SAUCE

Combine **yoghurt** with crushed **garlic clove**. Loosen with **1 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 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 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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

