



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: The Farm House

The Farm House is a family owned Butchery, Smoke House and Charcuterie just outside Margaret River. They are free-range and "believe in making the best products in the most natural way".



## P2 Supreme Pizzas

We love getting the whole family involved in making pizzas! Super quick and always a crowd pleaser! Fresh pizza bases topped with ham, cheese and colourful veggies.

 20 minutes

 2 servings

 Pork

February–March 2022

## Pizzeria at home!

*Use a pizza stone in the oven, if you have one! You can also cook the pizzas in a pizza oven or a BBQ with a lid.*

## FROM YOUR BOX

FREE-RANGE HAM	1 packet (90g)
MUSHROOMS	1 bag (150g)
SHALLOT	1
GREEN CAPSICUM	1
GREEN OLIVES	1 jar
PIZZA BASES	3-pack
PIZZA PASTE	1 sachet
GRATED CHEESE	1 packet

## KEY UTENSILS

oven tray

## NOTES

Add any other ingredients of choice such as fresh tomatoes, pineapple, artichokes, sausage or jalapeños.

**No gluten option – pizza bases are replaced with 2-pack medium size GF pizza bases.**



## 1. PREPARE THE TOPPINGS

Set oven to 250°C.

Thinly slice ham, mushrooms and shallot. Dice capsicum and drain olives.



## 2. PREPARE THE BASES

Spread each pizza base with even amounts of pizza paste. Line an oven tray and place pizza on top (cook in batches).



## 3. ASSEMBLE THE PIZZAS

Assemble pizzas to your liking with prepared ingredients. Top with grated cheese.

Cook for 6–8 minutes in the oven until cheese is melted.



## 4. FINISH AND SERVE

Slice pizzas to serve.

**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](mailto:hello@dinnertwist.com.au)

