



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Spelt Pizza Bases

Baked fresh and from scratch without any added preservatives, sugar, egg or dairy, we love these spelt pizza bases from local bakery Breadcraft! Suitable to freeze.



## 1 Italian Pizzas with Salami & Feta

Delicious Italian-style pizzas that the whole family will enjoy! Spelt pizza bases topped with salami, olives, feta and fresh oregano.

 20 minutes

 2 servings



 Pork

24 September 2021

## Switch it up!

*The feta cheese can be substituted for cheddar cheese if preferred! These pizzas are also great for adding any leftover vegetables from the fridge, such as mushrooms, courgettes or capsicum!*

## FROM YOUR BOX

SALAMI 	1 packet (100g)
KALAMATA OLIVES	1/2 tub (50g) *
FETA CHEESE	1/2 packet *
RED ONION	1/4 *
CHERRY TOMATOES	1/2 bag (100g) *
OREGANO	1/2 packet *
SPELT PIZZA BASES	2-pack
PIZZA SAUCE	1 sachet
ITALIAN MIXED LEAVES	1 bag (200g)
 ARTICHOKES	1 tub

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

olive oil, balsamic vinegar, dried Italian herbs

## KEY UTENSILS


2 oven trays

## NOTES

If you have any leftover toppings you can toss them through the salad in step 4.

**No pork option** - salami is replaced with smoked turkey.

**No gluten option** - spelt pizza bases are replaced with GF pizza bases.


 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



### 1. PREPARE THE TOPPINGS

Set oven to 250°C.

Roughly tear salami, rinse olives and crumble feta. Slice onion and halve tomatoes. Pick oregano leaves.

 **VEG OPTION** - Drain and roughly chop artichokes. Rinse olives and crumble feta. Slice onion and halve tomatoes. Pick oregano leaves.



### 4. DRESS THE SALAD

Meanwhile, dress the Italian mixed leaves with **1 tbsp balsamic vinegar** and **1 tbsp olive oil**.



### 2. PREPARE THE BASES

Line an oven tray and arrange pizza bases on top. Spread each pizza base with even amounts of pizza sauce. Sprinkle with **dried Italian herbs**.



### 5. FINISH AND SERVE

Slice pizzas and serve with salad.



### 3. ASSEMBLE THE TOPPINGS

Assemble the pizzas to your liking with all the prepared ingredients (see notes).

Cook for 6-8 minutes in the oven.

**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)

