



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.



## 3 Family Pizzas

We love getting the whole family involved in making pizzas! Super quick and always a crowd pleaser! Spelt pizza bases topped with ham, cheese and mushrooms served with a dressed red cabbage slaw.



20 minutes



2 servings



Pork

28 September 2020

## FROM YOUR BOX

SPELT PIZZA BASES	2-pack
PASTA SAUCE	1/4 jar *
PARMESAN CHEESE	1/2 packet *
RED ONION	1/4 *
RED CAPSICUM	1/2 *
MUSHROOMS	60g
SMOKED HAM	1 packet
SHREDDED RED CABBAGE	1 bag (200g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano, red or white wine vinegar

## KEY UTENSILS

oven tray

## NOTES

**No gluten option** – pizza bases are replaced with GF pizza bases.

**No pork option** – ham is replaced with turkey.

**Veg option** – ham is replaced with 1 tub artichokes. Drain, roughly chop and add to pizza at step 3 along with other topping ingredients.



### 1. PREPARE THE PIZZA BASES

Set oven to 220°C.

Line an oven tray. Place pizza bases on top and spread each with roughly 1-2 tbsp pasta sauce each. Scatter over cheese.



### 2. PREPARE THE TOPPING

Thinly wedge red onion, slice capsicum, mushrooms and ham.



### 3. BAKE THE PIZZAS

Sprinkle pizza bases with desired toppings (reserve any leftovers for the salad). Drizzle with **olive oil** and season with **dried oregano**. Bake for 8 minutes in the oven.



### 4. DRESS THE SLAW

Toss cabbage with any leftover topping ingredients, **1/2 tbsp vinegar** and **1/2 tbsp olive oil**. Massage cabbage to soften using your hands. Season with **salt and pepper**.



### 5. FINISH AND SERVE

Serve pizzas at the table with red cabbage slaw.

**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**

