



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 cheese, olives and ham served with a dressed red cabbage slaw.



20 minutes



4 servings



Pork

28 September 2020

FROM YOUR BOX

SPELT PIZZA BASES	4-pack
PASTA SAUCE	1/4 jar *
PARMESAN CHEESE	2/3 packet *
RED ONION	1/4 *
GREEN CAPSICUM	1
MUSHROOMS	120g
SMOKED HAM	1 packet
GREEN OLIVES	1 jar
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 trays

NOTES

Use 2 trays alternatively cook pizzas in 2 batches.

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 oven trays (see notes). Place pizza bases on top and spread each with roughly 1 tbsp pasta sauce each. Scatter over cheese.



2. PREPARE THE TOPPINGS

Thinly wedge red onion, slice capsicum, mushrooms and ham. Drain and halve olives (optional).



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**

