



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

 4 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 (100g) *
FETA CHEESE	1/2 packet *
RED ONION	1/4 *
CHERRY TOMATOES	1 bag (200g)
OREGANO	1/2 packet *
SPELT PIZZA BASES	4-pack
TOMATO PASTE	1 tub
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.



2. PREPARE THE BASES

Line 2 oven trays and arrange pizza bases on top. Spread each pizza base with even amounts of tomato paste. Sprinkle with **dried Italian herbs**.



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.



4. DRESS THE SALAD

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



5. FINISH AND SERVE

Slice pizzas and serve with salad.

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

