

FOR the
Little ONESSteamed
CARROTSfReSh
VegGiesLAMB & Cheese
QuesADILLAs

flatBread LAMB Pizza

Flatbread style pizzas topped with lamb mince and mozzarella, served alongside crunchy vegetables.

 25 Minutes 4 Servings Lamb

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FROM YOUR BOX

LAMB MINCE	500g
SHALLOT	1
TOMATO PASTE	140g
FLATBREADS	1 packet
SHREDDED MOZZARELLA	1 packet
BABY COS LETTUCE	1
DUTCH CARROTS	1 bunch
YELLOW CAPSICUM	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, ground cinnamon

COOKING TOOLS

frypan, oven tray x 2

Make a gozleme by arranging the lamb filling on one side of the flatbread. Fold over, coat with oil and cook until golden in a frypan.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option - flatbread are replaced with GF pizza bases.



1. COOK the LAMB MINCE

Set oven to 220°C.

Heat a frypan over medium-high heat with **oil**. Add lamb mince and cook for 4-5 minutes, breaking up lumps.



4. Bake the Pizzas

Top each pizza with lamb mince and cheese. Bake (in batches if needed) in the oven for 5 minutes or until crispy and warm.

tip Use the capsicum on the pizza if you prefer. You can top with other veggies of choice also!



2. SEASON the LAMB

Dice and add shallot. Season with **2 tsp oregano, 1/2 tsp cinnamon, salt and pepper**. Stir in 1 tbsp tomato paste and **1/4 cup water**. Cook for further 3-4 minutes.

tip You can use cumin instead of oregano for a different flavour!



5. Make the Side Salad

Wedge baby cos lettuce, trim carrots and cut capsicum into strips. Arrange in a serving bowl.



3. PREPARE the BASES

Arrange flatbreads on lined oven trays. Spread evenly with remaining tomato paste.



6. FINISH AND SERVE

Slice pizzas and serve alongside salad ingredients.

tip You can add some feta cheese or garlic yoghurt for extra flavour if you have some!