



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Mushrooms

It is best to store mushrooms in the paper bags they are packed in as it allows them to breathe. Air-tight containers will cause condensation, and this will spoil them.



D2 Capricciosa Pizzas

Fresh pizza bases topped with free-range ham, mushrooms and melty cheddar cheese, finished with a sprinkle of oregano.

 15 minutes

 2 servings

 Pork

25 November 2022

Add your favourites!

You can add olives, artichokes, tinned pineapple or fresh herbs to your pizza if you have some!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	34g	31g	80g

FROM YOUR BOX

FREE-RANGE HAM	1 packet (90g)
BUTTON MUSHROOMS	150g
COURGETTES	2
TOMATO	1
PIZZA BASES	3-pack
PIZZA PASTE SACHET	1
SHREDDED CHEDDAR CHEESE	1 packet

FROM YOUR PANTRY

dried oregano

KEY UTENSILS

2 oven trays

NOTES

You can also cook the pizzas in the BBQ with the lid down if preferred!

Any leftover ingredients are great in an omelette!

No gluten option – pizza bases are replaced with gluten-free pizza bases.



1. PREPARE THE TOPPINGS

Set oven to 220°C (see notes).

Slice ham, mushrooms and courgettes.
Dice tomato.



2. PREPARE THE BASES

Spread each pizza base with even amounts of pizza paste. Line each oven tray and place pizzas on top (or cook in batches).



3. ASSEMBLE THE PIZZAS

Assemble pizzas to your liking with prepared toppings and shredded cheese (see notes).

Cook for 5–7 minutes in oven until cheese is melted.



4. FINISH AND SERVE

Sprinkle pizzas with **dried oregano**. Slice and serve.

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**

