



Product Spotlight: The Farm House

The Farm House is a family owned Butchery, Smoke House and Charcuterie just outside Margaret River. They are free-range and "believe in making the best products in the most natural way".



Supreme Pizzas

We love getting the whole family involved in making pizzas! Super quick and always a crowd pleaser! Fresh pizza bases topped with ham, cheese and colourful veggies.



20 minutes



4 servings



Pork

Pizzeria at home!

Use a pizza stone in the oven if you have one! You can also cook the pizzas in a pizza oven or a BBQ with a lid.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	24g	34g	61g

FROM YOUR BOX

FREE-RANGE HAM	1 packet
MUSHROOMS	150g
SHALLOT	1
GREEN CAPSICUM	1
GREEN OLIVES	1 jar
PIZZA BASES	2 x 2-pack
TOMATO PASTE	2 sachets
SHREDDED CHEDDAR	1 packet
MESCLUN LEAVES	120g

FROM YOUR PANTRY

olive oil, balsamic vinegar, dried oregano

KEY UTENSILS

oven tray

NOTES

Add any other ingredients of choice such as fresh tomatoes, pineapple, artichokes, sausage or jalapeños.

No gluten option – pizza bases are replaced with GF pizza bases and extra pizza paste.



1. PREPARE THE TOPPINGS

Set oven to 250°C.

Thinly slice ham, mushrooms and shallot. Dice capsicum and drain olives.



2. PREPARE THE BASES

Spread each pizza base with even amounts of tomato paste. Sprinkle with **1 tsp oregano**. Line an oven tray (or 2) and add bases.



3. ASSEMBLE THE PIZZAS

Assemble pizzas to your liking with prepared toppings. Top with shredded cheddar cheese.

Cook for 6–8 minutes in the oven, in batches, until cheese is melted.



4. TOSS THE SALAD

Dress mesclun leaves with **olive oil and balsamic vinegar**. Toss in any leftover topping ingredients.



5. FINISH AND SERVE

Slice pizzas to serve with salad.



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