DINNER TWIST
LOCAL, HEALTHY, DELIVERED

Product Spotlight: Skordalia Dip

Skordalia is a tasty Greek sauce made from garlic paste, lemon juice and olive oil. If you find the flavour a little punchy, you can mix it with yoghurt or mayonnaise.

Greek Lamb Pizzas

with Garlic Drizzle

Flatbread style pizzas topped with smoky lamb mince and pizza toppings drizzled with garlic skordalia dip and finished with fresh ribboned cucumbers.

🕑 25 minutes   🍴 4 servings   🧂 Lamb

Jazz it up!

Add crumbled feta cheese, green olives or fresh chopped parsley to garnish the pizzas.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	32g	58g	70g

FROM YOUR BOX

LAMB MINCE	400g
SHALLOT	1
RED CAPSICUM	1
LEBANESE CUCUMBERS	2
TOMATO PASTE	1 tub
LEBANESE FLATBREAD	5-pack
SKORDALIA DIP	1 tub

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, dried oregano

KEY UTENSILS

2 oven trays, frypan

NOTES

The cucumber is used for a fresh topping, you could also grate it and stir it through the skordalia.

No gluten option – Lebanese flatbreads are replaced with GF pizza bases.

1. COOK THE LAMB

Set oven to 220ºC.

Heat a frypan over medium–high heat with **oil**. Add lamb mince, **1 tbsp smoked paprika** and **1 tsp oregano**. Cook for 8–10 minutes until cooked through. Season with **salt and pepper** to taste.

2. PREPARE THE TOPPINGS

Slice shallot and dice capsicum.

Ribbon cucumbers (see notes).

3. ASSEMBLE THE PIZZAS

Spread tomato paste over flatbreads and sprinkle with **2 tsp oregano**. Top with lamb mince, shallot and capsicum. Bake on lined oven trays (in batches if needed) in oven for 5–6 minutes or until crispy and warm.

4. PREPARE THE SAUCE

Loosen skordalia dip with **1–2 tbsp water**.

5. FINISH AND SERVE

Slice pizzas, drizzle with skordalia (to taste) and top with ribboned cucumbers.

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**