



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Bocconcini

This cheese originated in Italy. Bocconcini means "little mouthful" and it is a little mouthful of mozzarella. Made from cow's milk, it's a soft, white curd cheese, moulded into small balls.



2 Family Pizzas with Bocconcini & Ham

We love getting the whole family involved in making pizzas! Super quick and always a crowd pleaser, these wholemeal spelt bases keep you fuller for longer and are locally made by Bread Craft in Myaree.

 20 minutes

 2 servings



 Pork

9 April 2021

Pretend restaurant!

Do you have kids on school holidays? Write up little menu cards with tick boxes for each ingredient. The kids can take pizza orders and then assemble them accordingly in the kitchen. Encourage fun names for each pizza!

FROM YOUR BOX

SPELT PIZZA BASES	2-pack
TOMATO PASTE	2/3 tub *
RED PAPRIKA	1
BOCCONCINI	1 tub
HAM 	1 packet
OLIVES	1 jar
TOMATO	1
MESCLUN LEAVES	1 bag (60g)
PARSLEY	1/2 packet *
 SLICED MUSHROOMS	1 punnet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, vinegar (of choice, optional), dried oregano

KEY UTENSILS


oven tray

NOTES

Add any other favourite ingredients you may have in the fridge.

No pork option - ham is replaced with turkey.

No gluten option - 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 BASES

Set oven to 250°C.

Line an oven tray and arrange pizza bases on top. Spread each pizza base with 1 tbsp tomato paste and season with **oregano**.



4. TOSS THE SALAD

Halve tomatoes and toss with leaves and remaining 1/2 tub bocconcini. Dress with **1 tbsp olive oil and 1/2 tbsp vinegar** (optional).



2. PREPARE THE TOPPINGS

Slice paprika and 1/2 tub bocconcini, tear ham. Arrange on a board/plate together with drained olives (see notes).

 **VEG OPTION - Prepare as above adding mushrooms instead of ham.**



5. FINISH AND SERVE

Slice pizzas and serve with salad. Top with chopped parsley.



3. ASSEMBLE THE PIZZAS

Assemble the pizzas to your liking with all the prepared ingredients.

Cook for 6-8 minutes in the oven.

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**

