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Family Moroccan Lamb Pizzas with Lemony Yoghurt

Introduce your taste buds to this incredible flavour - that cumin and paprika spice mix really packs a punch. This pizza is a knock-out on both flavour and simplicity. And to top it all off, we've added nutritious rocket for freshness. What a winner!



Prep: 10 mins



Cook: 15 mins

Total: 25 mins



level 1



helping
hands

Pantry Items



Olive Oil



Lamb Mince



Garlic



Cumin & Paprika
Spice Mix



Wholemeal Pizza
Bases



Tomato Paste



Red Onion



Tomato



Greek Yogurt



Lemon



Baby Spinach

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QTY	Ingredients
1 packet	lamb mince
2 cloves	garlic, peeled & crushed
3 tsp	cumin & paprika spice mix (recommended amount)
2 tsp	olive oil *
3	wholemeal pizza bases
3 sachets	tomato paste (included with the bases)
½	red onion, finely sliced (recommended amount)
2	tomatoes, sliced
1 tub	Greek yoghurt
1	lemon, cut into wedges
1 bag	baby spinach, washed

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2850	Kj
Protein	47.5	g
Fat, total	19.3	g
-saturated	7.5	g
Carbohydrate	71.6	g
-sugars	10.8	g
Sodium	1010	mg



You will need: *chef's knife, chopping board, garlic crusher, medium bowl, large frying pan, wooden spoon and a small bowl.*

1 Preheat the oven to **220°C/200°C** fan-forced.

2 In a medium bowl combine the **lamb mince**, **garlic** and the **cumin and paprika spice mix**. Heat the **olive oil** in a large frying pan over a medium-high heat. Add the lamb mince and cook, breaking up with a wooden spoon, for **5 minutes** or until browned. Remove from the pan and set aside.

3 Place the **wholemeal pizza bases** on a flat surface. Spread evenly with the **tomato paste**. Top with the cooked lamb mince, followed by the **red onion** and **tomato slices**. Season with **salt** and **pepper**. Transfer the pizza bases directly on to the oven wire racks (this ensures the base crisps up). Cook for **5-10 minutes** or until the red onion has cooked and the bases are slightly firm. Remove the pizzas from the oven.

4 Meanwhile, combine the **Greek yoghurt** with the juice of half of the **lemon wedges** in a small bowl, season to taste with salt and pepper. Drizzle the lemon yoghurt over the pizzas once they are cooked.

5 Serve the lamb pizzas with a side of **baby spinach**, dressed in the juice from the remaining lemon wedges and a splash of olive oil.

Did you know? Cumin 'seeds' are actually the small dried fruits of the plant.