

# MARLEY SPOON



**UNDER  
30 MINS**

## Indian-Style Beef Pizza

with Raita

 20min  2 Portions

Celebrate colour with this speedy Indian-inspired pizza for dinner! We use classic Indian flavours such as garam masala, cumin and turmeric to add a flavour punch to these pizzas and your partner is going to love you for it!



## What we send

- tomato
- 2 garlic cloves, ginger, coriander and mint
- Greek-style yoghurt <sup>7</sup>
- roti <sup>1</sup>
- red onion
- spice mix
- grass-fed beef mince

## What you'll require

- salt and pepper
- sugar
- vegetable oil

## Utensils

- foil
- grater
- medium frypan
- oven tray

- Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Gluten (1), Milk (7). May contain traces of other allergens.

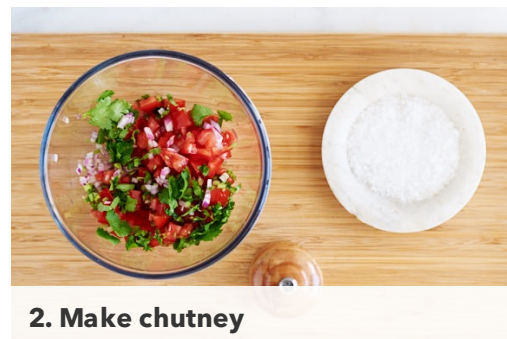
## Nutrition per serving

Energy 640.0kcal, Fat 18.0g, Proteins 54.8g, Carbs 60.0g



**1. Prepare topping**

Finely chop the **onion** and **garlic**. Peel and finely grate the **ginger**.



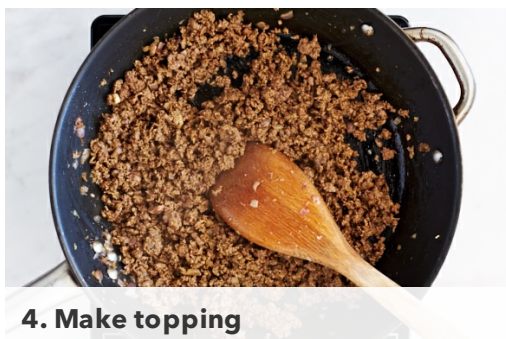
**2. Make chutney**

Finely chop the **tomato**. Finely chop the **coriander** leaves and stems. Combine 2 tbs of the **chopped onion** with the tomato, coriander, a pinch of **sugar** and some **sea salt and pepper**.



**3. Make raita**

Place the **yoghurt** in a bowl. Pick the **mint** leaves (discard stems) and very finely chop. Add to the yoghurt with 1 tbs water and a pinch of the **spice mix**. Season to taste.



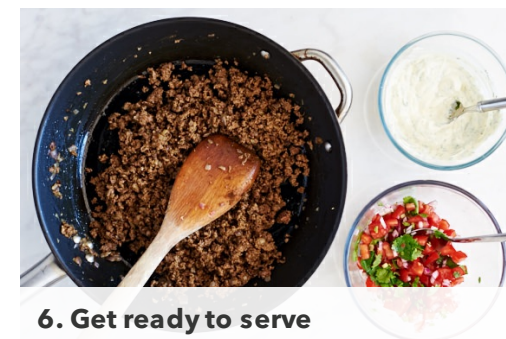
**4. Make topping**

Heat 2 tbs **oil** in a medium frypan over medium heat. Cook the **garlic, ginger** and remaining **onion** for 5 mins or until softened. Increase the heat, add the **mince** and cook for a further 5 mins or until cooked. Add 2 tsp **spice mix** and cook for 1 min.



**5. Heat roti**

Meanwhile, heat the oven grill to high. Place the **roti bread** on an oven tray lined with foil. Cook under the grill for 1-2 mins each side until warmed through and lightly golden.



**6. Get ready to serve**

Arrange the **roti** on plates and spread over the **mince mixture**. Spoon over the **fresh tomato** and **onion chutney** and finish with a drizzle of **raita**.