



Lebanese Lamb

and Eggplant Pizza



30-40min



2 Portions

Zaatar is a classic Middle Eastern herb and spice blend comprising thyme, sesame and tangy sumac. Here, it livens up a minced lamb topping for quick and easy crispy thin pizzas. Mint, baby spinach and garlic-spiked yoghurt add freshness and stay true to traditional Lebanese flavours.

What we send

- 2 garlic cloves and mint
- lamb spice blend (dried oregano, cumin)
- Greek-style yoghurt ⁷
- baby spinach leaves
- Lebanese bread ¹
- pizza sauce
- zaatar ¹¹
- lamb mince
- eggplant

* The remainder of this ingredient won't be used in this recipe.

What you'll require

- Australian honey
- olive oil
- sea salt and pepper

Utensils

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

Cooking tip

Our recipes now come in two sizes: 2P = 2 portions | 4P = 4 portions.

Allergens

Gluten (1), Milk (7), Sesame (11). May contain traces of other allergens.

Nutrition per serving

Energy 535.0kcal, Fat 22.6g, Proteins 37.8g, Carbs 44.6g



1. Prepare eggplant

Preheat the oven to 220C. Line 2 large oven trays with baking paper. Cut the **eggplant(s)** into 1cm cubes and place in a large bowl. Add **half the spice mix**. Season with **salt and pepper**, and toss well to combine.



4. Make pizzas

Divide **Lebanese bread** between the lined oven trays and spread bread with the **pizza sauce** (use half for 2P** see cooking tip). Top with the **lamb mixture** and scatter over the **eggplant**, leaving a 1cm border around the edge of the breads. In batches if necessary, bake the pizzas for 8-10 mins or until the edges are crisp.



2. Cook eggplant

Heat **half the oil** in a large frypan over medium-high heat. Cook the **eggplant** for 5-6 mins, stirring occasionally, until softened. Remove from the pan and set aside. While eggplant is cooking, pick **mint** leaves and coarsely chop, discarding the stems. Crush or finely chop the **garlic**.



5. Make garlic yoghurt

Meanwhile, stir the **remaining garlic** into the **yoghurt** and season with **salt**.



3. Cook lamb

Heat the **remaining oil** in the same pan over high heat. Cook the **lamb mince**, **zaatar**, **remaining spice mix** and **half the garlic** for 2 mins, stirring to breaking up any lumps. Stir in the **honey** and **mint**, season with **salt** and set aside.



6. Get ready to serve

Scatter the **baby spinach** over the pizzas and top with the **garlic yoghurt** to serve.