



Lebanese Lamb

and Eggplant Pizza



30-40min



4 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

- Greek-style yoghurt ⁷
- baby spinach leaves
- Lebanese bread ¹
- mint and 3 garlic cloves
- lamb mince
- eggplant
- zaatar ¹¹
- pizza sauce
- lamb spice blend (dried oregano, cumin)

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.

Allergens

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

Nutrition per serving

Energy 445.0kcal, Fat 14.3g, Proteins 36.1g, Carbs 40.4g



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.



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**.



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.



4. Make pizzas

Divide **Lebanese bread** between the lined oven trays and spread bread with the **pizza sauce**. 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.



5. Make garlic yoghurt

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



6. Get ready to serve

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