



**UNDER  
30 MINS**

## Lamb Pita Pizzas

with Zucchini and Tomato



20-30min



2 Portions

Pita bread make the perfect bases when all you want is a quick pizza for dinner. When baked, they turn into a thin and crispy base for any pizza topping. Here, we've topped it with a spice-laced lamb mix and added a zingy tomato and zucchini salad for freshness. Drizzle with a yoghurt sauce and sprinkle with some fiery chilli if you dare!

## What we send

- pita spice mix
- dried chilli flakes
- tomato
- mint
- zucchini
- Greek-style yoghurt <sup>7</sup>
- lamb mince
- lemon
- garlic
- pita bread <sup>1,6</sup>

## What you'll require

- olive oil
- salt and pepper

## Utensils

- baking paper
- grater
- peeler

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

## Allergens

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

## Nutrition per serving

Energy 675.0kcal, Fat 31.4g, Proteins 39.7g, Carbs 52.4g



Preheat oven to 230C. Line 2 oven trays with baking paper and lightly oil the **pita bread** on one side. Place oil-side up on tray.



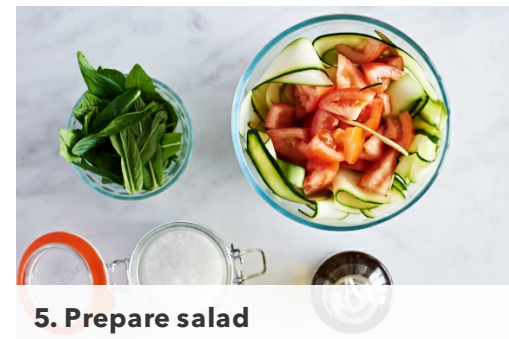
Finely chop the **garlic**. Zest the **lemon**. Place the garlic and zest in a large bowl with the **lamb** and **pita spice mix**. Season with **salt**. Using a fork or fingers, mix until well combined.



Crisp one side of **pita bread** in the oven for 2 mins then remove from oven and flip over. Divide the **lamb mixture** among pitas, covering to the edge. Drizzle tops with 1 tsp **oil** and bake for 8-10 mins until lamb is cooked through and pitas are sizzling. Be careful that the edges of the pita do not burn.



Meanwhile, cut half the **lemon** into wedges. Season the **yoghurt** with **salt and pepper**, adding 2 tsp water to make a sauce consistency.



Cut the **zucchini** into very thin strips using a vegetable peeler. Place in a large bowl. Squeeze the remaining **lemon half** over the zucchini. Add 1 tbs **oil** and season with **salt**. Toss to combine. Pick the **mint leaves** (discard stems) and add half to the zucchini. Cut the **tomatoes** into small chunks and add to the zucchini.



Cut **pitats** into wedges. Top with **zucchini and tomato salad** and remaining mint. Drizzle with the **yoghurt sauce** and serve with remaining **salad** and **lemon wedges**. For extra heat, sprinkle the pizza with **chilli flakes** - caution they are hot.