

MARLEY SPOON



Smoky Beef Pizzas

with Tomato and Parsley Salad



20-30min



2 Portions

Bring the simple and delicious flavours of Italy to your table with our version of pizza con patate. Traditionally topped with just a layer of golden potato and a scattering of rosemary, here we have added a twist and boosted the flavour with smoky beef which is perfectly offset by fresh tomato, parsley and pickled red onion.

What we send

- potato
- parsley
- tomato paste
- pizza base ^{1,7}
- red onion
- smokey BBQ seasoning ¹⁷
- tomato
- premium beef mince

What you'll require

- olive oil
- red wine vinegar ¹⁷
- sea salt and pepper

Utensils

- baking paper
- medium saucepan
- oven tray

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

Pizzas can be prepared a few hours in advance and refrigerated. Before baking, remove from the fridge to allow them to come to room temperature while oven is heating up.

Allergens

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 955kcal, Fat 20.7g, Carbs 127.4g, Proteins 56.0g



1. Cook potato slices

Preheat oven to 220C. Line 2 oven trays with baking paper. Thinly slice the unpeeled **potato** into 3mm-thick rounds. Put in a medium saucepan of cold salted water and bring to the boil. Reduce heat to medium and cook, at a gentle simmer, for 2 mins until just tender. Carefully drain so the slices remain whole. Chop the **tomato** into 2cm chunks.



4. Top pizzas

Layer the **potato slices** over the pizza bases and season with **salt and pepper**. Dollop over the **smokey beef mixture**, pressing down slightly.



2. Prepare ingredients

Thinly slice the **onion**. Put the onion and **1 tbs vinegar** in a bowl, season with **salt**, and toss to combine. Set aside to soften, tossing occasionally, until needed. Meanwhile, put the **beef** and **smokey BBQ seasoning** in a bowl and mix until well combined.



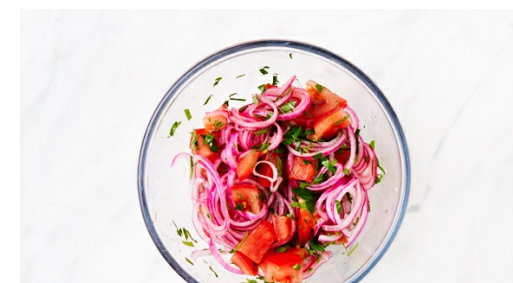
5. Cook pizzas

Bake the **pizzas** for 8-10 mins until the bases are crisp and the beef is cooked. Cook any remaining pizzas while the first batch is being eaten, if liked.



3. Prepare pizza bases

Put the **pizza bases** on the lined trays in batches, if necessary. In a small bowl, combine the **tomato paste** and **2 tsp olive oil**, then spread over the bases.



6. Get ready to serve

Meanwhile, coarsely chop the **parsley** leaves, discarding the stems. Drain the **onion**. Put the **parsley, tomato, onion** and **2 tsp olive oil** in a bowl, season with **salt and pepper**, and stir to combine. Spoon the **tomato and onion salad** over the **pizzas**. Cut into wedges to serve.