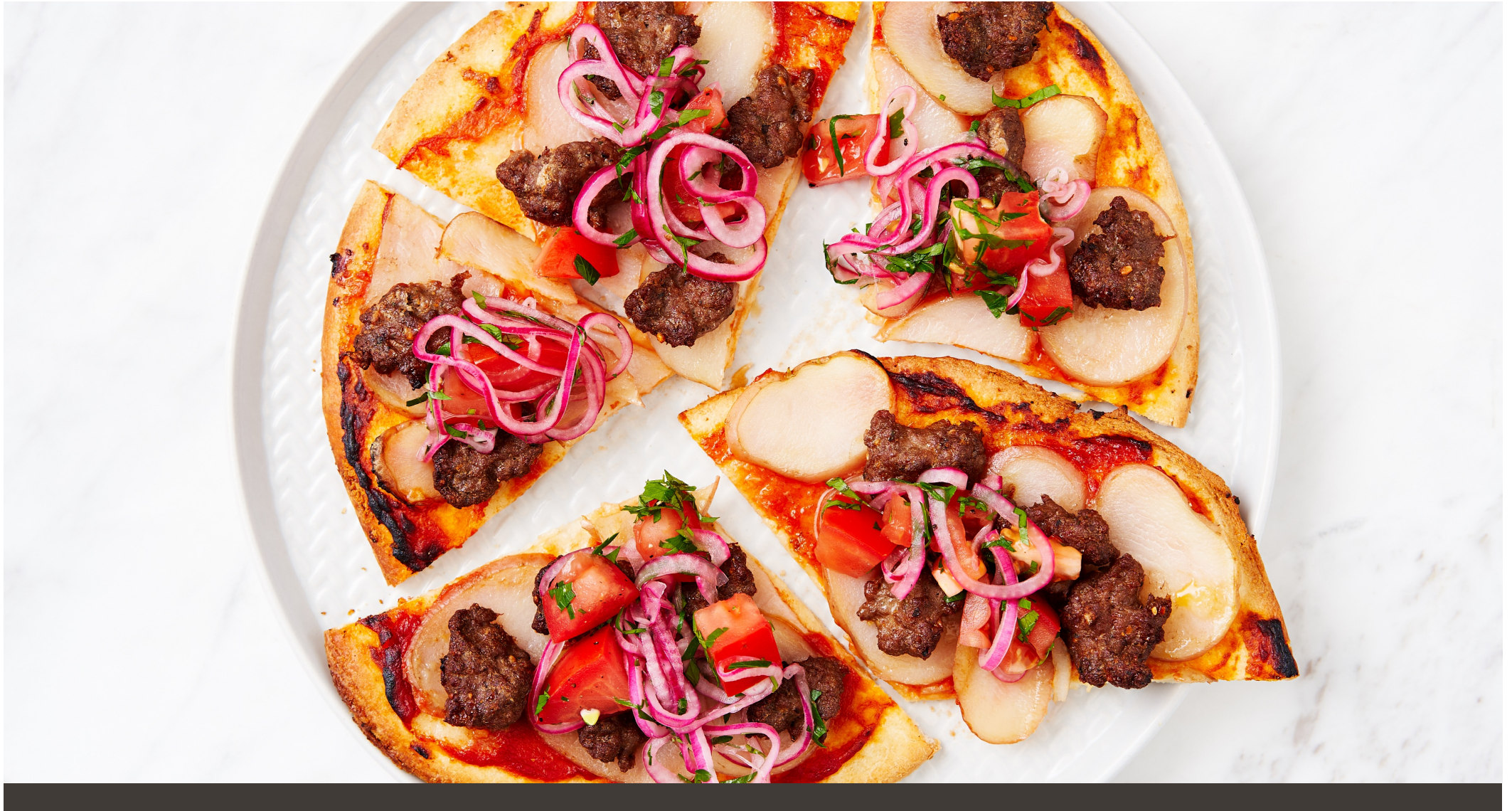


# MARLEY SPOON



## Smoky Beef Pizzas

with Tomato and Parsley Salad



20-30min



4 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
- smoky BBQ seasoning <sup>17</sup>
- tomato
- tomato paste
- pizza base <sup>1,7</sup>
- red onion
- parsley
- premium beef mince

## What you'll require

- olive oil
- red wine vinegar <sup>17</sup>
- 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 127.5g, Proteins 56.1g



### 1. Cook potato slices

Preheat oven to 220C. Line 2 oven trays with baking paper. Thinly slice the unpeeled **potatoes** 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 4 mins until just tender. Carefully drain so the slices remain whole. Chop the **tomatoes** into 2cm chunks.



### 4. Top pizzas

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



### 2. Prepare ingredients

Thinly slice the **onion**. Put the onion and **2 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 **smoky BBQ seasoning** in a bowl and mix until well combined.



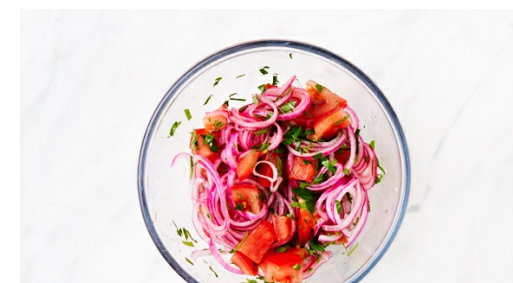
### 5. Cook pizzas

Bake the **pizzas**, in batches if necessary, 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 **1 tbs 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 **1 tbs 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.