

MARLEY SPOON



Pork and Pumpkin 'Pizza'

with Moroccan Spice and Yoghurt



20-30min



2 Portions

Breaking all the rules, this delicious pizza tops naan bread with Moroccan spiced pork, golden pumpkin slices and sweet red capsicum for a world of flavour. Simply finish with a drizzle of yoghurt, ditch the knife and fork, and dig in.

What we send

- 7
- 1,17
- 1,3,6,7

What you'll require

- olive oil
- sea salt and pepper
- water

Utensils

- baking paper
- large frypan with lid
- oven tray
- paper towel

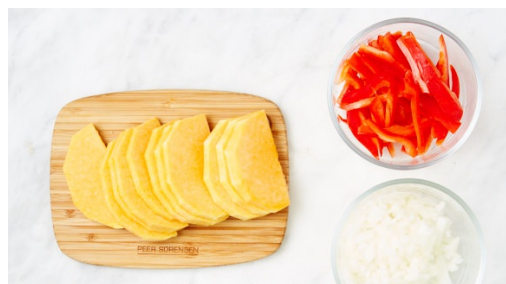
Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 845kcal, Fat 39.6g, Carbs 71.7g, Proteins 45.9g



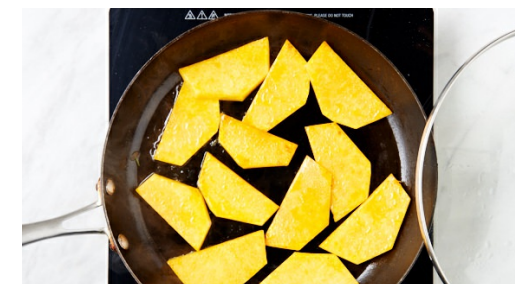
1. Prepare vegetables

Read through the recipe. Heat the oven to 220C, fan-forced. Line an oven tray with baking paper. Thinly slice the **capsicum**, discarding the seeds and membrane. Peel the **pumpkin** and cut into 5mm-thick slices. Finely chop the **onion**.



2. Cook capsicum

Heat **2 tsp olive oil** in a large frypan over medium-high heat. Cook the **capsicum**, stirring occasionally, for 3-5 mins until softened. Remove from the pan with tongs, leaving the oil in the pan.



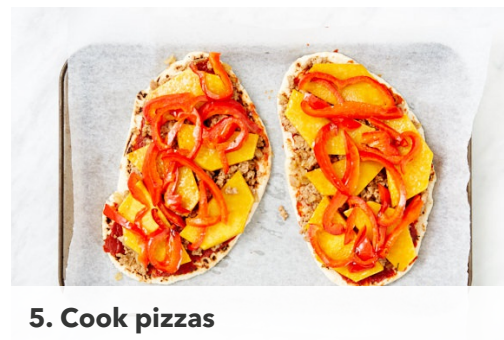
3. Cook pumpkin

Add the **pumpkin** and cook for 2 mins on one side, then turn, add **2 tbs water**, cover and cook for a further 2 mins or until just tender. Remove from the pan and wipe the pan clean.



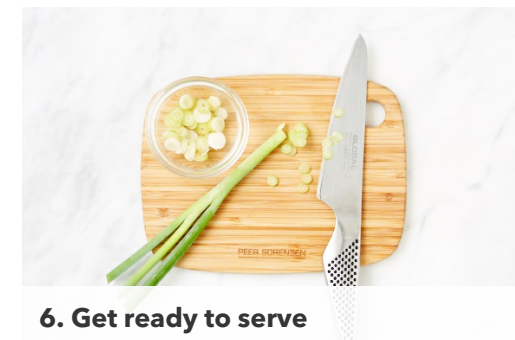
4. Cook pork

Heat **2 tsp olive oil** in the pan over medium-high heat. Cook the **onion**, stirring occasionally, for 5 mins or until softened. Add the **pork mince** and **ras el hanout** and cook, breaking up the lumps with a spoon, for 4-5 mins until browned. Season with **salt and pepper**.



5. Cook pizzas

Put the **naan breads** on the lined tray. Spread with the **tomato paste**. Top with the **pork mixture**, **pumpkin** and **capsicum**. Bake for 10 mins or until the bases are crisp and the topping is golden.



6. Get ready to serve

Meanwhile, thinly slice the **spring onion**. Divide the **pizzas** among plates. Scatter with the **spring onion** and drizzle with **yoghurt** to serve.