

GREEK PITTA PIZZA

INGREDIENTS

- 4 slices Pitta Bread
- 1 tsp Extra Virgin Olive Oil
- 1/2lb Ground Lamb
- 1/4 cup Diced Onion
- 1 Garlic Clove
- 1/4 cup Passata
- 1 tsp Dried Oregano
- 1/4 cup Shredded Mozzarella Cheese
- Olives
- Feta Cheese

METHOD

1. Preheat oven to 400F/200C
2. Brush each side of the pitta bread with olive oil and place on a baking tray. Bake for 4 minutes. Flip then bake another 4 minutes.
3. Meanwhile, heat 1 tsp olive oil in a large skillet. Once hot, add the ground lamb and onion. Cook until the lamb is cooked, breaking into pieces with a wooden spoon as it cooks. Drain off any grease.
4. Add garlic and cook for 60 seconds.
5. Stir in passata, oregano and salt. Bring to the boil. Cook for 2-3 minutes or until the sauce is thickened.
6. Once the pittas have finished baking, divide the lamb mixture and mozzarella between the pittas. Bake 2-3 minutes or until the cheese has melted.
7. Top each pitta with olives and crumbled feta.

Kalí órexi! (Enjoy your meal!)