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SERVES/MAKES



COOKING TIME:
< 15 min



COOKING STYLE:
Oven

LANCEWOOD® SPICY MINCE PIZZA

INGREDIENTS:

Pizza:

- 1 medium sized pizza base **TM**
- 175 g **LANCEWOOD Cheese Melt Pizza**
- Spicy mince*
- 125 ml **LANCEWOOD® White Cheddar**, grated
- 1 – 2 jalapeno chillies, chopped
- 1 small avocado, sliced
- A few sprigs coriander

*Spicy mince (enough for 2 pizzas):

- 30 ml oil
- 1 onion, finely chopped
- 2 cloves garlic, crushed
- 500 g beef mince
- 10 ml cumin
- 10 ml sugar
- 10 ml origanum
- A pinch of chilli powder or more to taste
- 90 ml tomato sauce
- 125 ml water
- Salt to taste

METHOD:

Pizza:

Preheat the oven to 225°C. Place the pizza base on a baking sheet lined with baking paper or on a pizza plate. Spread the Cheese Melt evenly over the pizza base. Top with half of the spicy mince and sprinkle the cheese over. Bake for 5 – 10 minutes until the edges are browned and the cheese melted. Remove from the oven and top with chillies, avocado and coriander. Cut into slices or squares and serve immediately.

Spicy mince:

Heat the oil and fry the onion until soft and golden. Add the garlic and fry for 1 minute. Add the mince and brown. Add the cumin, sugar, origanum, chilli powder, tomato sauce and water. Simmer over low heat for 5 minutes or until all the liquid has evaporated. Season to taste.

PRODUCTS USED:



Pizza Cheese Melt Dip



White Cheddar

ENJOY!