



Spicy Lamb Pizza on Naan with Mint, & Tzatziki Sauce

INGREDIENTS

1 tbsp Olive Oil
½ Onion, minced
1 lb. **Pine Street Market Lamb Burger Blend**
Kosher Salt
1 cup Cherry Tomatoes, cut in half
½ tsp Sherry Vinegar
4 pieces Naan Bread, or Flat Bread
1 cup Tzatziki Sauce (recipe below)
Feta Cheese, crumbled
Siracha Hot Sauce
1 tbsp Mint Leaves or Basil Leaves, whole

OPTIONAL GARNISHES

1 cup Iceberg Lettuce, cut into ribbons
1 cup Arugula
½ cup Green or Black Olives, roughly chopped
½ cup Roasted Red Peppers, cut into strips
½ cup Caramelized Onions
½ cup Red Onion, sliced thin and soaked in cold water for 30 minutes
2 tbsp Pine Nuts or Pistachios, toasted

PREPARATION

- Preheat oven to 400 °F.
- Heat oil in a sauté pan over medium-high heat, add the onion, and cook for 2 minutes or until translucent. Add the lamb, season with salt, cook and stir until the lamb is fully cooked and crumbles into pieces.
- In a bowl, toss the tomatoes with a pinch of salt and sherry vinegar. Stir to combine.
- Toast the naan in a separate skillet over medium-high heat for 1 minute per side, or until the center of the naan begins to take color.
- Place the naan on a baking tray lined with parchment paper or foil. On each piece of bread: spread the sauce, crumbled lamb, and top with feta cheese. Bake for 5 minutes or until fragrant.
- Transfer the pizza to a cutting board, top with marinated tomatoes, mint leaves, a drizzle of Siracha, and any additional garnishes, cut into pieces and enjoy!

Tzatziki Sauce

INGREDIENTS

1 European Cucumber, peeled and diced small
1 Lemon, zested
½ tsp Kosher Salt
½ tsp Black Pepper
1 cup Greek Yogurt
½ cup Mint, chopped
½ - 1 tsp Sambal Hot Sauce

PREPARATION

- In a medium size mixing bowl toss the cucumber with salt, pepper, and lemon zest. Marinate for 15 minutes.
- Add the yogurt, mint, and hot sauce to the mixing bowl. Stir to combine and taste for seasoning. Chill until ready to use.