



Middle Eastern Beef Pizza

with Tomato-Cucumber Salad



20-30min



2 Servings

Baharat is a Middle Eastern spice blend typically made of black pepper, cardamom, cumin, coriander, paprika, cinnamon, cloves and nutmeg—it's a delicious way to amp up all sorts of protein. In this case, we've put it to work with beef spread on pizza dough, which mimics a flatbread. The tangy, minty salad piled on top and a drizzle of sour cream are the perfect accompaniments.

What we send

- 1 lb pizza dough ¹
- 1 red onion
- 1 cucumber
- 6 oz grape tomatoes
- 10 oz pkg grass-fed ground beef
- ¼ oz baharat spice blend ²
- ¼ oz fresh mint
- 2 (1 oz) sour cream ³

What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- red wine vinegar

Tools

- medium skillet
- rimmed baking sheet

Allergens

Wheat (1), Sesame (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1110kcal, Fat 39g, Carbs 123g, Protein 51g



1. Prep ingredients

Preheat oven to 500°F with a rack in the lowest position. Set aside **dough** to come to room temperature.

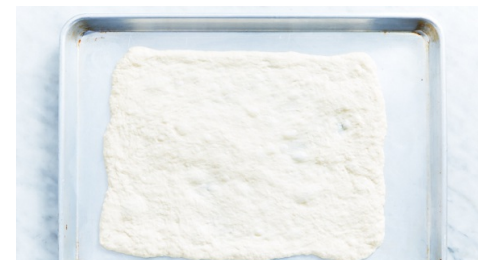
Halve **onion** and thinly slice. Trim ends from **cucumber** and cut into ½-inch rounds. Cut **tomatoes** in half lengthwise.



2. Brown beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef** and cook until no longer pink, breaking up into bite-size pieces, 4-5 minutes. Discard fat from skillet.

Stir in **baharat spice, salt, and a few grinds of pepper**. Add **⅔ of the onions** and cook until barely softened, about 2 minutes. Add **half of the tomatoes** and **¼ cup water**.



3. Prep dough

Lightly **oil** a rimmed baking sheet.

On a lightly **floured** work surface, roll **dough** into a 9x12-inch rectangle. If dough springs back, let rest for 5-10 minutes, then try again. Transfer to prepared baking sheet.



4. Build pizza & bake

Spoon **beef mixture** over **dough**, leaving a ½-inch border.

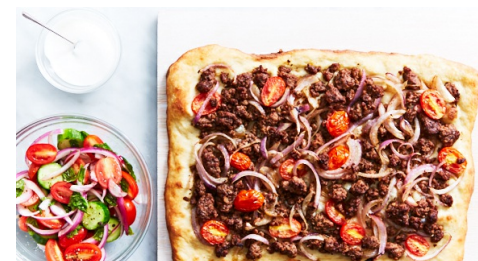
Bake on lowest oven rack until dough is puffed and browned, 14-16 minutes.



5. Make salad

Meanwhile, pick **mint leaves** from stems; tear any large leaves.

In a medium bowl, whisk together **1 tablespoon each of vinegar and oil** and **a pinch each of salt and pepper**. Add **cucumbers, mint, and remaining tomatoes and onions**. Stir to combine.



6. Mix sour cream & serve

In a small bowl, mix **sour cream** with **1 tablespoon water** at a time until it drizzles from a spoon. Transfer **pizza** to a cutting board and drizzle with sour cream.

Serve **beef pizza** with **salad** over top or alongside. Cut into wedges. Enjoy!