

Homemade FAVOURITES

Sloppy Giuseppe Pizza

Prep time: 1 hour Cooking time: 12-15 mins

Makes: 1 Classic 12" pizza



Ingredients:

For the Sloppy Giuseppe mix:

- 2 tbsp PizzaExpress passata
- 100g Minced beef
- 2 tbsp Olive oil
- 1/2 Small red onion (*diced*)
- 1/2 Small green pepper (*diced*)
- 1 Garlic clove
- 1/3 tsp Salt
- 1/3 tsp Paprika
- 1/3 tsp Cayenne pepper
- 1/3 tsp Cumin
- 1/2 tsp Italian mixed herbs
(basil, marjoram, oregano, sage, thyme)



Method:

1. Heat 2 tbsp of olive oil in a large frying pan over medium-high heat
2. Add the minced garlic and fry for 1 or 2 minutes until it's golden
3. Add the beef mince and cook for 5 mins until browned. Make sure to use a wooden spoon to break up the beef
4. Add in the diced green pepper and red onions and stir for few minutes while on medium-high heat
5. Add the PizzaExpress passata and all the remaining ingredients and give it a mix. Cook for 2 to 3 minutes, remove from the heat and set aside

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Ingredients:

For the pizza:

Pizza dough (see our Margherita recipe)

80g PizzaExpress passata

70g Mozzarella

100g Sloppy Giuseppe mix

Pinch of oregano

Pinch of black pepper

5ml Olive oil



Method:

1. Preheat the oven to 230°C
2. Roll out your dough to the desired thickness
3. Spread on the PizzaExpress passata
4. Dollop on the Sloppy Giuseppe mix
5. Add the mozzarella
6. Sprinkle on the oregano, black pepper and drizzle with olive oil
7. Bake for 12-15 mins until the crust is golden brown

Available in
Supermarkets



Serve. Share. Enjoy.... and share with us @pizzaexpress.