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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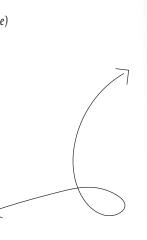
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Ingredients:

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 over 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



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