

# Mexican-style lamb pizza

This delicious Mexitalian fusion unites flavour favourites like grilled lamb, chilli beans, avocado and sour cream on a crispy pizza base of your choice.

- Serves 4
- Cooktime 20 mins 20 minutes
- Preptime 10 mins

## Ingredients

- 500g Coles Australian Lamb Leg Steak
- 2 large pizza bases
- 420g can Coles Mexican Style Chilli Beans
- 40g baby spinach leaves
- $\frac{3}{4}$  cups (75g) shredded pizza cheese
- 2 avocados, stoned, peeled, coarsely chopped
- Sour cream, to serve
- Sweet chilli sauce, to serve
- Coriander leaves, to serve

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

## Method

### 1. Step 1

Preheat oven to 220°C. Heat a greased barbecue grill or chargrill on medium-high. Cook the lamb for 2 mins each side or until browned. Transfer to a plate. Thinly slice.

### 2. Step 2

Line 2 baking trays with baking paper. Place the pizza bases on the lined trays. Spread the Mexican beans evenly over the pizza bases. Top with the spinach, lamb and cheese.

### 3. Step 3

Bake for 12-15 mins or until the cheese melts and lamb is just cooked.

### 4. Step 4

Place the avocado in a bowl and use a fork to coarsely mash. Top the pizzas with the avocado, sour cream, sweet chilli sauce and coriander leaves. Cut into slices to serve.