

Spiced Lamb Naan Pizzas

Is it a pizza? Is it a naan? Is it a flatbread? Whatever it is, it's delicious!

Ingredients:

500g ground lamb
1/3 cup harissa
1/4 cup tomato paste
1/2 teaspoon ground cinnamon
1 teaspoon ground cumin
1 teaspoon smoked paprika
2 tablespoons olive oil, plus more for brushing onto naan edges
5 naan breads
1/4 teaspoon salt, to taste
1/2 cup crumbled feta
1/2 small red onion, thinly sliced
1 cup parsley leaves, finely chopped
1/2 a lemon

Directions:

Preheat oven to 400 degrees.

Meanwhile, mix lamb, harissa, tomato paste, cinnamon, cumin and paprika in a large bowl. Heat 2 tablespoons olive oil in a large pan or skillet. Add the lamb mixture to the pan, stirring and breaking up the chunks of lamb until crumbly and thoroughly cooked. Taste and season with salt to your preference. Arrange all five naan breads on two large baking sheets, and brush edges with additional olive oil. Evenly spread lamb mixture on top of all five naan breads, and put into the oven for 5-6 minutes. Remove lamb naans from oven and sprinkle with crumbled feta, red onions, parsley, and a generous squeeze of lemon. Serve immediately.

