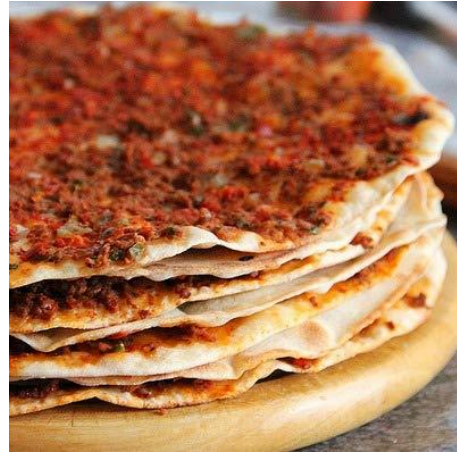


## Armenian Lahmajoun (Pizza)



### Ingredients

- 1lb Ground beef
- 14.5oz tinned tomatoes
- 3tbsp Tomato paste / puree
- 1 onion chopped
- 3 cloves of garlic
- $\frac{1}{2}$  cup fresh parsley
- 1tsp salt,  $\frac{1}{2}$  tsp black pepper
- 1tsp sweet paprika
- 1tsp Aleppo pepper
- $\frac{1}{4}$  tsp cayenne pepper
- $\frac{1}{2}$  tsp cumin
- 2 packs of flour tortillas



This recipe will serve 6 - 8.

### Method

1. Fry off the minced beef and set aside.
2. In a blender, combine the canned tomatoes, paste, onion, garlic, fresh parsley and all the spices and seasoning. Blend until the mixture is combined and resembles a tomato sauce like texture. Pour this into a mixing bowl.
3. Add the cooked mined beef to the sauce to create your filling.
4. Lay out the desired amount of tortillas. Use a spoon the spread the meat topping across the tortilla. (You can serve flat or wrapped, so fill accordingly)
5. Wrap the tortilla and cut in half for serving.
6. If serving flat, pop in the oven at 180 degrees for 5minutes to crisp the tortilla. (You can top with cheese if you wish)

Serve with fresh, crisp salad or vegetable sticks.



This recipe is adjusted and alternatives used to cater

For children with allergies in on the day.