

# Turkish Pide (Turkish Pizza with 2 Different Fillings)

Yield: 4 min  
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-pizza-recipe-beef>

## Ingredients:

- 2/3 cup warm water
- 2 cups flour + more for kneading
- 1 teaspoon yeast
- 1/2 teaspoon sugar
- 1 egg
- 1/4 cup Greek yogurt full-fat
- 1 pinch salt
- 1/2 pound beef chopped
- 2 Anaheim peppers
- 1 large tomato chopped
- 1 onion grated, or chopped very finely
- 1 teaspoon smoked paprika
- 1/2 teaspoon red pepper Turkish, or regular red pepper
- 1 tablespoon tomato paste
- salt
- pepper
- olive oil for drizzling
- 1 egg + water for egg wash
- 1 cup ricotta cheese full fat
- 1/2 cup crumbled feta
- 1 tablespoon olive oil
- 3 sprigs fresh mint leaves removed and chopped
- 1 tablespoon lemon zest
- salt
- pepper
- 1 whole egg per pide smaller eggs if possible so whites don't pour over
- chopped parsley
- sesame seeds
- olive oil

## **Nutrition:**

1. Calories: 820 calories
2. Carbohydrate: 77 grams
3. Cholesterol: 245 milligrams
4. Fat: 42 grams
5. Fiber: 12 grams
6. Protein: 37 grams
7. SaturatedFat: 15 grams
8. Sodium: 880 milligrams
9. Sugar: 14 grams
10. TransFat: 0.5 grams

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