



# UCCOOK

## Sun-dried Tomato Pizza

with Danish-style feta & Kalamata olives

Crispy crust, melty cheese, and toppings that make you go "mmm" with every bite. A sun-dried tomato pizza with Danish-style feta & Kalamata olives. Grab your apron and preheat that oven, because we're about to make some Mediterranean magic happen in the kitchen. It's a quick one too, Chef!

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**Hands-on Time:** 35 minutes

**Overall Time:** 35 minutes

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**Serves:** 4 People


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**Chef:** Thea Richter

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 Veggie

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 Paserene | Rosie Rosé

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## Ingredients & Prep

200ml	Tomato Passata
20ml	NOMU Italian Rub
4	Pizza Bases <i>kept frozen</i>
200g	Grated Mozzarella & Cheddar Cheese
60g	Pitted Kalamata Olives <i>drained &amp; sliced into rounds</i>
160g	Sun-dried Tomatoes <i>drained</i>
80g	Danish-style Feta <i>drained</i>
80g	Green Leaves <i>rinsed</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water

**1. ALL ABOUT THAT BASE** Preheat the oven to 200°C. In a small bowl, combine the tomato passata, the NOMU rub, and seasoning.

**2. ASSEMBLE THE INGREDIENTS** Remove the pizza bases from the freezer. Spread the sauce over the pizza bases and sprinkle over the grated cheese. Top with the sliced olives and the drained sun-dried tomatoes. Crumble over the drained feta. Carefully slide the bases directly onto the oven rack and cook until the cheese has melted and the base is crispy, 7-10 minutes.

**3. PIZZA PARTY TIME!** Garnish your sun-dried tomato pizza with the rinsed green leaves. Finish it off with a crack of black pepper and a pinch of salt. Grab a slice, Chef!

## Nutritional Information

Per 100g

Energy	870kJ
Energy	208kcal
Protein	8.4g
Carbs	24g
of which sugars	5.5g
Fibre	2.9g
Fat	8.1g
of which saturated	3.6g
Sodium	443mg

## Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within  
4 Days