



UCCOOK

Chicken & Crème Fraîche Pizza

with mozzarella, cheddar cheese & fresh basil

Who needs pizza take out when you can make fresh hot pizza at home in no time at all? A delectable chicken pizza is drizzled with crème fraîche and topped with fresh basil, the perfect pizza partner. Grab a slice (or eight!)

Hands-On Time: 25 minutes

Overall Time: 30 minutes

Serves: 4 People

Chef: Megan Bure

 Quick & Easy

 Boschendal | Rose Garden Rosé

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Ingredients & Prep

4	Free-range Chicken Breasts
20ml	NOMU One For All Rub
120ml	Crème Fraîche
4	Pizza Bases <i>kept frozen</i>
400g	Grated Mozzarella & Cheddar Cheese Mix
15g	Fresh Basil <i>rinsed & picked</i>

From Your Kitchen

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

1. CHEEKY CHICKY Preheat the oven to 200°C. Place a pan, with a lid, over a medium heat with a drizzle of oil. Pat the chicken breasts dry with a paper towel. When the pan is hot, fry the chicken on one side for 5-7 minutes until golden. Flip, pop on the lid, and fry for a further 5-7 minutes until cooked through. During the final 1-2 minutes, baste with a knob of butter and the rub. Remove from the heat on completion and place on a chopping board. Using two forks (one to secure the chicken and the other to shred), gently shred the chicken, set aside, and season.

2. OH SO FRAÎCHE While the chicken is frying, place the crème fraîche in a bowl. Add water in 5ml increments until a drizzling consistency. Season and set aside.

3. ALL ABOUT THAT BASE When the chicken is shredded, remove the pizza bases from the freezer. Evenly sprinkle the grated cheese over the base and top with the shredded chicken. Carefully slide the bases directly onto the oven rack and cook for 7-8 minutes, or until the cheese has melted and the bases are crispy.

4. SLICE, SLICE BABY! Garnish the chicken pizzas with the picked basil leaves and drizzle over the crème fraîche sauce. Add a grind of black pepper and a pinch of salt. Tuck in, Chef!

5. IN CASE YOU MISSED IT... UCOOK has a delicious range of Craft Pizzas! If you liked your meal kit pizza, why not try our Chicken, Bacon & Red Onion Pizza?

Nutritional Information

Per 100g

Energy	968kJ
Energy	231Kcal
Protein	15.7g
Carbs	17g
of which sugars	2.4g
Fibre	1.4g
Fat	10.3g
of which saturated	5.7g
Sodium	298mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within 3
Days