



# UCCOOK

## Chorizo, Jalapeño & Date Pizza

with onion & spinach

**Hands-on Time:** 40 minutes

**Overall Time:** 50 minutes

**Adventurous Foodie:** Serves 3 & 4

**Chef:** Samantha du Toit

**Wine Pairing:** Muratie Wine Estate | Muratie Lady Alice  
MCC Rosé

### Nutritional Info

|                    | Per 100g | Per Portion |
|--------------------|----------|-------------|
| Energy             | 929kJ    | 5970kJ      |
| Energy             | 222kcal  | 1427kcal    |
| Protein            | 10.2g    | 65.4g       |
| Carbs              | 34g      | 219g        |
| of which sugars    | 4.9g     | 31.7g       |
| Fibre              | 1.6g     | 10.3g       |
| Fat                | 5.1g     | 32.8g       |
| of which saturated | 2.3g     | 15.1g       |
| Sodium             | 500mg    | 3215mg      |

**Allergens:** Sulphites, Gluten, Wheat, Cow's Milk,  
Alcohol, Allium

**Spice Level:** Mild

Eat Within 3 Days

**Ingredients & Prep Actions:**

| Serves 3 | [Serves 4] |                                                  |
|----------|------------|--------------------------------------------------|
| 2        | 2          | Onions<br><i>peel &amp; roughly slice 1½ [2]</i> |
| 150ml    | 200ml      | Tomato Passata                                   |
| 30ml     | 40ml       | NOMU Taco Mex Mix                                |
| 60ml     | 80ml       | Cake Flour                                       |
| 3        | 4          | Fresh Dough Balls                                |
| 240g     | 320g       | Grated Mozzarella Cheese                         |
| 60g      | 80g        | Spinach<br><i>rinse</i>                          |
| 150g     | 200g       | Sliced Pork Chorizo<br><i>roughly chop</i>       |
| 45g      | 60g        | Pitted Dates<br><i>roughly chop</i>              |
| 45g      | 60g        | Sliced Pickled Jalapeños<br><i>drain</i>         |

**From Your Kitchen**

Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water  
Rolling Pin

1. **GOLDEN ONION** Preheat the oven to 200°C. Place a pan over medium heat with a drizzle of oil. When hot, fry the onion until golden, 6-7 minutes (shifting occasionally). Remove from the pan.
2. **PIZZA BASE & TOMATO SAUCE** In a small bowl, combine the tomato passata, the NOMU rub, and seasoning. Sprinkle a flat surface with the cake flour. Using a rolling pin, roll out the pizza balls to form a round base per portion. Place the base on an oven rack. Spread the tomato sauce over the base and carefully place the rack in the oven. Cook until the base is crispy, 7-10 minutes. You may need to do this step in batches.
3. **TOP WITH TASTY TOPPINGS** When the pizza has 3-4 minutes remaining, remove from the oven and top with the cheese, onion, baby spinach, chorizo, dates, and jalapeños. Season and return to the oven for the remaining time or until the cheese is melted.
4. **THE PERFECT SLICE** Finish the chorizo pizza off with a crack of black pepper and a pinch of salt. Grab a slice, Chef!