



UCCOOK

Chorizo & Sun-dried Tomato Pizza

with green leaves & homemade chilli oil

The ultimate easy peasy dinner solution!
A delectable chorizo and sun-dried tomato
pizza, served with spicy chilli oil and fresh
green leaves. Dinner, done and dusted!

Hands-On Time: 30 minutes

Overall Time: 45 minutes

Serves: 4 People

Chef: Hannah Duxbury

 Easy Peasy

 Niel Joubert | Blanc de Noir

Loved the dish? Let us know. Join the UCCOOK
community. Share your creations + tag us
@ucooksa #lovingucook

Ingredients & Prep

2	Fresh Chillies
4	Neapolitan Pizza Base <i>kept frozen</i>
400g	Grated Mozzarella & Cheddar Cheese Mix
120g	Sliced Chorizo
100g	Sun-dried Tomatoes <i>drained & roughly chopped</i>
80g	Green Leaves <i>rinsed</i>

From Your Kitchen

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

1. HOMEMADE CHILLI OIL Preheat the oven to 200°C. Thinly slice the chillies and place in a heat-proof bowl. In a small pot, heat up 60ml of oil. Once the oil is hot (see Chef's Tip for some guidance!), carefully pour over the sliced chili. Set aside for serving.

2. PIZZA PREP Remove the pizza bases from the freezer. Evenly sprinkle the grated cheese over the base and top with the sliced chorizo and chopped sun-dried tomatoes. Carefully slide the bases directly onto the oven rack and cook for 7-8 minutes, or until the cheese has melted and the base is crispy.

3. FINISHING TOUCHES Garnish your chorizo and sun-dried tomato pizzas with the rinsed green leaves and drizzle with the homemade chili oil (to taste). Add a final grind of black pepper and a pinch of salt. Bon appetit, Chef!

4. IN CASE YOU MISSED IT... UCOOK has launched a new range of 8 Craft Pizzas! If you liked your meal kit pizza, why not try our new Cured Chorizo & Chilli or Sun-dried Tomato, Spinach & Feta Pizzas?



Chef's Tip

Here's a foolproof method for testing the temperature of your oil: stick the back of a wooden spoon into the hot oil. If small bubbles form around the wood, it's ready! If it bubbles rapidly, it's too hot. If it doesn't bubble, heat it for a bit longer!

Nutritional Information

Per 100g

Energy	1160kj
Energy	277Kcal
Protein	14.6g
Carbs	20g
of which sugars	4.5g
Fibre	1.4g
Fat	15.6g
of which saturated	7.6g
Sodium	629mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites,
Alcohol

Cook
within
4 Days