



# UCOOK

## Chorizo Pizza Marinara

**with mozzarella cheese, green olives & sun-dried tomatoes**

Pizza is always a crowd-pleaser, but if you do it Spanish-style with salty chorizo, sweet pops of piquanté peppers, tangy sun-dried tomato, and a garnish of fresh green leaves on top of melted mozzarella, you'll get a standing ovation!

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**Hands-on Time:** 25 minutes

**Overall Time:** 35 minutes

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**Serves:** 4 People

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**Chef:** Ella Nasser

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 Fan Faves

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 Creation Wines | Creation Viognier 2022

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## Ingredients & Prep

400g	Tomato Passata
20ml	NOMU Spanish Rub
4	Pizza Bases <i>kept frozen</i>
200g	Grated Mozzarella
120g	Sliced Chorizo
160g	Sun-dried Tomatoes <i>drained &amp; roughly chopped</i>
100g	Piquanté Peppers <i>drained &amp; roughly chopped</i>
40g	Pitted Green Olives <i>drained &amp; roughly chopped</i>
80g	Green Leaves <i>rinsed</i>

## From Your Kitchen

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

**1. LAVISH SPANISH** In a bowl, combine the tomato passata, the rub, and seasoning.

**2. CHOP CHOP, CHEF!** Remove the pizza bases from the freezer. Evenly smear with the tomato passata mix. Sprinkle over the grated cheese and top with the sliced chorizo, chopped sun-dried tomatoes, chopped piquanté peppers and halved olives. Carefully slide the bases directly onto the oven rack and cook for 7-10 minutes, or until the cheese has melted and the base is crispy.

**3. GARNISH, THEN GRAB A PIECE!** Garnish your Spanish-style pizza with the rinsed green leaves and drizzle with olive oil (to taste). Add a final grind of black pepper and a pinch of salt. Bon appétit, Chef!

## Nutritional Information

Per 100g

Energy	749kJ
Energy	179kcal
Protein	7.9g
Carbs	22g
of which sugars	5.9g
Fibre	2.6g
Fat	6.3g
of which saturated	2.4g
Sodium	441mg

## Allergens

Dairy, Allium, Sulphites, Alcohol

Cook  
within  
4 Days