



UCCOOK

Sun-dried Tomato Pizza

with Kalamata olives & Danish-style feta

As easy as 1,2... that's it, just two steps! A beautiful Neapolitan pizza base is loaded with sun-dried tomatoes, pickled piquanté peppers, creamy feta, and oozy mozzarella and cheddar cheese. There will be no leftover slices for lunch that's for sure!

Hands-on Time: 15 minutes

Overall Time: 20 minutes

Serves: 2 People

Chef: Thea Richter

 Veggie

 Paserene | Rosie Rosé

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

Ingredients & Prep

2	Neapolitan Pizza Bases <i>kept frozen</i>
160g	Grated Mozzarella & Cheddar Cheese Mix
50g	Pitted Kalamata Olives <i>drained & roughly sliced</i>
50g	Sweet Piquanté Peppers <i>drained & roughly chopped</i>
100g	Sun-dried Tomatoes <i>drained</i>
80g	Danish-style Feta <i>drained</i>
40g	Green Leaves <i>rinsed</i>

From Your Kitchen

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

1. LET'S PREP THE PIZZA Preheat the oven to 200°C. Remove the pizza bases from the freezer. Evenly sprinkle the grated cheese over the bases and top with the sliced olives, the chopped peppers, and the drained sun-dried tomatoes. Crumble over the drained feta. Carefully slide the bases directly onto the oven rack and cook for 7-10 minutes, or until the cheese has melted and the bases are crispy.

2. FINISHING TOUCHES Garnish your sun-dried tomato pizzas with the rinsed green leaves. Add a final grind of black pepper and a pinch of salt. Bon appetit, Chef!

3. INCASE YOU MISSED IT... UCOOK has launched a range of Craft Pizzas! If you liked your meal kit pizza, why not try our Sun-dried Tomato, Spinach & Feta Pizza?

Nutritional Information

Per 100g

Energy	975kJ
Energy	233kcal
Protein	10.6g
Carbs	23g
of which sugars	6.1g
Fibre	1.8g
Fat	10.9g
of which saturated	5.3g
Sodium	642mg

Allergens

Gluten, Dairy, Wheat, Sulphites

Cook
within
4 Days