



# 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!

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**Hands-on Time:** 20 minutes

**Overall Time:** 25 minutes

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**Serves:** 3 People


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**Chef:** Thea Richter

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 Veggie

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 Paserene | Rosie Rosé

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## Ingredients & Prep

3	Neapolitan Pizza Bases <i>kept frozen</i>
240g	Grated Mozzarella & Cheddar Cheese Mix
75g	Pitted Kalamata Olives <i>drained &amp; roughly sliced</i>
75g	Sweet Piquanté Peppers <i>drained &amp; roughly chopped</i>
150g	Sun-dried Tomatoes <i>drained</i>
120g	Danish-style Feta <i>drained</i>
60g	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