



WCOOK

Chorizo, Jalapeño & Date Pizza

with onion & spinach

Hands-on Time: 35 minutes

Overall Time: 45 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 <i>peel & 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 <i>rinse</i>
150g	200g	Sliced Pork Chorizo <i>roughly chop</i>
45g	60g	Pitted Dates <i>roughly chop</i>
45g	60g	Sliced Pickled Jalapeños <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!