



# UCCOOK

## Honey Chicken, Olive & Jalapeño Pizza

with toasted almonds

**Hands-on Time:** 25 minutes

**Overall Time:** 40 minutes

**Adventurous Foodie:** Serves 1 & 2

**Chef:** Samantha du Toit

**Wine Pairing:** Niñída | Sauvignon Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	611kJ	4281kJ
Energy	146kcal	1024kcal
Protein	9.3g	65.5g
Carbs	16g	113g
of which sugars	4.7g	33.2g
Fibre	2g	14g
Fat	4.2g	29.4g
of which saturated	1.4g	9.7g
Sodium	234mg	1643mg

**Allergens:** Cow's Milk, Gluten, Allium, Wheat, Sulphites, Tree Nuts

**Spice Level:** Mild

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
15g	30g	Almonds
1	2	Free-range Chicken Breast/s <i>pat dry &amp; cut into 1cm strips</i>
1	1	Onion <i>peel &amp; finely slice ½ [1]</i>
100ml	200ml	Tomato Passata
10ml	20ml	NOMU Italian Rub
20g	40g	Mixed Olives <i>(10g [20g] Pitted Kalamata Olives &amp; 10g [20g] Pitted Green Olives)</i>
1	2	Pizza Base/s
10ml	20ml	Honey
20g	40g	Sliced Pickled Jalapeños <i>drain &amp; roughly chop</i>
50g	100g	Grated Mozzarella Cheese
10g	20g	Green Leaves <i>rinse</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Sugar/Sweetener/Honey  
Paper Towel  
Butter (optional)  
Seasoning (salt & pepper)

**1. POPPIN' RECIPE** Preheat the oven to 200°C. Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**2. SHREDDED CHICKEN** Return the pan to medium heat with a drizzle of oil. Pat the chicken dry with paper towel. When hot, fry the chicken until golden and cooked through, 1-2 minutes per side. You may need to do this step in batches. Remove from the pan and place in a bowl. Shred with two forks, season, and set aside.

**3. SWEET ONION** Return the pan to medium heat with a drizzle of oil and a knob of butter (optional). Fry the onion until caramelised, 8-10 minutes (shifting occasionally). At the halfway mark, add a sweetener (to taste). Remove from the pan, season, and cover.

**4. ALL ABOUT THE TOMATO BASE** In a small bowl, combine the tomato passata, the NOMU rub, and seasoning. Drain and roughly slice the mixed olives. Set both aside.

**5. INTO THE OVEN** Remove the pizza base/s from the freezer. Spread the tomato sauce over the pizza base. Carefully slide the base directly onto the oven rack and cook until the base is crispy, 7-10 minutes.

**6. ADD SOME TOPPINGS** In the final 3-4 minutes, remove the pizza/s from the oven and top with the chicken, the caramelised onion, and the olives. Drizzle generously with the honey. Scatter over the jalapeños and the cheese. Return to the oven for the remaining time until the cheese is melted.

**7. PIZZA NIGHT!** Garnish the chicken & jalapeño pizza with the toasted nuts and the green leaves. Finish it off with a crack of black pepper and a pinch of salt. Grab a slice, Chef!