



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!


Hands-on Time: 20 minutes

Overall Time: 30 minutes

Serves: 3 People

Chef: Ella Nasser

 Fan Faves

 Creation Wines | Creation Viognier 2022

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Ingredients & Prep

300g	Tomato Passata
15ml	NOMU Spanish Rub
3	Pizza Bases <i>kept frozen</i>
150g	Grated Mozzarella
90g	Sliced Chorizo
120g	Sun-dried Tomatoes <i>drained & roughly chopped</i>
75g	Piquanté Peppers <i>drained & roughly chopped</i>
30g	Pitted Green Olives <i>drained & roughly chopped</i>
60g	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