



UCCOOK

Sun-dried Tomato Pizza

with Danish-style feta & Kalamata olives

Crispy crust, melty cheese, and toppings that make you go "mmm" with every bite. A sun-dried tomato pizza with Danish-style feta & Kalamata olives. Grab your apron and preheat that oven, because we're about to make some Mediterranean magic happen in the kitchen. It's a quick one too, Chef!

Hands-on Time: 15 minutes

Overall Time: 25 minutes

Serves: 2 People

Chef: Thea Richter

 Veggie

 Paserene | Rosie Rosé

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Ingredients & Prep

100ml	Tomato Passata
10ml	NOMU Italian Rub
2	Pizza Bases <i>kept frozen</i>
100g	Grated Mozzarella & Cheddar Cheese
30g	Pitted Kalamata Olives <i>drained & sliced into rounds</i>
80g	Sun-dried Tomatoes <i>drained</i>
40g	Danish-style Feta <i>drained</i>
40g	Green Leaves <i>rinsed</i>

From Your Kitchen

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

1. ALL ABOUT THAT BASE Preheat the oven to 200°C. In a small bowl, combine the tomato passata, the NOMU rub, and seasoning.

2. ASSEMBLE THE INGREDIENTS Remove the pizza bases from the freezer. Spread the sauce over the pizza bases and sprinkle over the grated cheese. Top with the sliced olives and the drained sun-dried tomatoes. Crumble over the drained feta. Carefully slide the bases directly onto the oven rack and cook until the cheese has melted and the base is crispy, 7-10 minutes.

3. PIZZA PARTY TIME! Garnish your sun-dried tomato pizza with the rinsed green leaves. Finish it off with a crack of black pepper and a pinch of salt. Grab a slice, Chef!

Nutritional Information

Per 100g

Energy	870kJ
Energy	208kcal
Protein	8.4g
Carbs	24g
of which sugars	5.5g
Fibre	2.9g
Fat	8.1g
of which saturated	3.6g
Sodium	443mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within
4 Days