



RECIPE

DR. OETKER | ITAL PIZZA – CLASSIC

SPICY CHORIZO WITH CHILLIES, GARLIC AND FRESH OREGANO

Try out our full of zing Portuguese inspired pizza!

Ingredients

- [1 x Ital Pizza Classic Margherita](#)
- 2 x chillies sin oil
- 10 -12 x slices chorizo
- 1 x tsp. crushed garlic
- Fresh oregano sprigs

Let's make ourselves some pizza!

1. First the chorizo. Slice 10 to 12 slices and once sliced chop into small cubes and place them into a bowl.
2. To the bowl add a teaspoon of crushed garlic – the fresh one please – not that garlic that's been sitting on a shelf in a plastic jar since before Moses crossed the Red sea! That garlic isn't garlic. It's Nasty!
3. We at tasty moments like our pizza with quite a bit of bite, so we're going to add a teaspoon of chilli in oil. You add according to your heat level.
4. Now give it all a good mix, so that the garlic and chilli coat the chorizo.
5. Bring out your frozen Classic margherita. And let's dress this pizza.
6. Simply top with your garlic-chilli chorizo. Do the same with the second and 3rd, depending on how many pizzas you are making.
7. Now place your pizzas in the oven for 10 to 12 minutes. Remember the oven is preheated to 200 degrees.
8. Once baked, remove from the oven and garnish the pizza with fresh oregano sprigs. Oregano is sharp and peppery and quite bold in its taste, which will really compliment this pizza.

And all you now need to do is eat and enjoy. Either with family or solo. Solo just means that they'll be more for you!