



# UCCOOK

## Penne Allaodka

with a side salad & Italian-style hard cheese

**Hands-on Time:** 25 minutes

**Overall Time:** 35 minutes

**Veggie:** Serves 3 & 4

**Chef:** Ella Nasser

**Wine Pairing:** Waterford Estate | Waterford Pecan Stream Sauvignon Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	773kJ	3934kJ
Energy	185kcal	941kcal
Protein	6.9g	35.1g
Carbs	24g	124g
of which sugars	3.6g	18.4g
Fibre	1.8g	9.2g
Fat	5.4g	27.3g
of which saturated	2.8g	14.2g
Sodium	64mg	323mg

**Allergens:** Cow's Milk, Egg, Gluten, Allium, Wheat, Alcohol

**Spice Level:** Moderate

Eat Within 4 Days

## Ingredients & Prep Actions:

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Serves 3	[Serves 4]	
375g	500g	Penne Pasta
2	2	Onions <i>peel &amp; finely dice 1½ [2]</i>
2	2	Garlic Cloves <i>peel &amp; grate</i>
15ml	20ml	Dried Chilli Flakes
60ml	80ml	Vodka
125ml	160ml	Tomato Paste
125ml	160ml	Crème Fraîche
120g	160g	Italian-style Hard Cheese <i>grate</i>
8g	10g	Fresh Parsley <i>rinse, pick &amp; roughly chop</i>
30ml	40ml	Lemon Juice
60g	80g	Salad Leaves <i>rinse</i>
150g	200g	Cucumber <i>rinse &amp; cut into half-moons</i>

## From Your Kitchen

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

**1. A PENNE FOR YOUR THOUGHTS** Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 8-10 minutes. Drain, reserving 200ml [250ml] of pasta water, and toss through a drizzle of olive oil.

**2. ALLA VODKA** Place a pan (large enough for the pasta) over medium heat with a drizzle of oil. When hot, fry the onion until soft, 4-6 minutes (shifting occasionally). Add the garlic and the chilli flakes (to taste). Fry until fragrant, 1-2 minutes (shifting constantly). Add the vodka and simmer until almost all evaporated, 1-2 minutes.

**3. ALL TOGETHER** Once the vodka has reduced, add the tomato paste, the reserved pasta water, and the crème fraîche to the pan. Simmer until thickened, 2-4 minutes (stirring occasionally). Add an extra splash of water if the sauce reduces too quickly. Remove from the heat and stir through a knob of butter, ½ the cheese, ½ the parsley, the cooked pasta, and seasoning.

**4. SIMPLE SALAD** In a salad bowl, combine a drizzle of olive oil, the lemon juice (to taste), a sweetener (to taste), and seasoning. Toss through the leaves and the cucumber.

**5. VODKA + PENNE = BELLISSIMA!** Plate up a hearty spoonful of the pasta alla vodka. Sprinkle over the remaining parsley and cheese. Side with the dressed salad. Buon Appetito!

**Chef's Tip** We recommend using a good quality extra-virgin olive oil for this dish. It makes all the difference!