



UCCOOK

Fiery Beef Arrabiata Pasta

with Kalamata olives, chilli flakes & Italian-style hard cheese

Hands-on Time: 20 minutes

Overall Time: 25 minutes

Fan Faves: Serves 3 & 4

Chef: Kate Gomba

Wine Pairing: Neethlingshof | Malbec

Nutritional Info

	Per 100g	Per Portion
Energy	557kJ	3255kJ
Energy	133kcal	778kcal
Protein	10g	58.4g
Carbs	14g	80g
of which sugars	2.9g	17g
Fibre	1.7g	10g
Fat	2.7g	16g
of which saturated	0.9g	5.1g
Sodium	202mg	1181mg

Allergens: Sulphites, Egg, Gluten, Wheat, Cow's Milk, Allium

Spice Level: Hot

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
300g	400g	Tagliatelle Pasta
450g	600g	Beef Schnitzel (without crumb) <i>pat dry & cut into 1cm thick strips</i>
225g	300g	Sliced Onions
30ml	40ml	Chilli NOMU Rub <i>(22,5ml [30ml] NOMU Indian Rub & 7,5ml [10ml] Dried Chilli Flakes)</i>
600g	800g	Cooked Chopped Tomato
90g	120g	Pitted Kalamata Olives <i>drain & halve</i>
8g	10g	Fresh Basil <i>rinse, pick & roughly tear</i>
125ml	160ml	Grated Italian-style Hard Cheese

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (Salt & Pepper)
Water
Sugar/Sweetener/Honey
Paper Towel

1. PASTA & BEEF Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain, reserving the pasta water and toss through a drizzle of olive oil. Place a pan over high heat with a drizzle of oil. Fry the beef until browned, 30-60 seconds per side. You may need to do this in batches. Remove from the pan, season, and set aside.

2. TOMATO SAUCE WITH A KICK Return the pan to medium-high heat with a drizzle of oil. Fry the onions until soft, 3-4 minutes (shifting occasionally). Add the chilli NOMU rub and fry until fragrant, 30 - 60 seconds (shifting constantly). Add the cooked chopped tomato and 300ml [400ml] of the reserved pasta water. Simmer until slightly reduced and thickened, 12-15 minutes (shifting occasionally).

3. IT'S BETTER TOGETHER When the sauce is done, add a sweetener (to taste) and season. Toss the cooked pasta, olives and browned beef through the sauce.

4. PERFECT PASTA! Bowl up a generous helping of the Arrabiata pasta. Sprinkle over the basil and the cheese. Great job, Chef!