



UCOOK

Penne Alla Vodka

with a side salad & Italian-style hard cheese

This pasta alla vodka boasts tender penne tossed in a rich and delicious tomato, crème fraîche & vodka sauce. Sprinkled with grated Italian-style hard cheese and fresh oregano, you'll have yourself a restaurant quality meal in no time!

Hands-on Time: 20 minutes

Overall Time: 30 minutes

Serves: 3 People

Chef: Ella Nasser

Veggie

Strandveld | First Sighting Rosé

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Ingredients & Prep

375g	Penne Pasta
2	Onions <i>peel & finely dice 1½ [2]#7DA0D7</i>
2	Garlic Cloves <i>peel & grate</i>
15ml	Dried Chilli Flakes
60ml	Vodka
125ml	Tomato Paste
125ml	Crème Fraîche
120g	Italian-style Hard Cheese <i>grate</i>
8g	Fresh Oregano <i>rinse, pick & finely chop</i>
30ml	Lemon Juice
60g	Salad Leaves <i>rinse</i>
150g	Cucumber <i>rinse & cut into half-moons</i>

From Your Kitchen

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]#7DA0D7 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 oregano, 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 half-moons.

5. VODKA + PENNE = BELLISSIMA! Plate up a hearty spoonful of the pasta alla vodka. Sprinkle over the remaining oregano 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!

Nutritional Information

Per 100g

Energy	886kj
Energy	212kcal
Protein	7.9g
Carbs	28g
of which sugars	3.9g
Fibre	2g
Fat	6.2g
of which saturated	3.2g
Sodium	72mg

Allergens

Cow's Milk, Egg, Gluten, Allium,
Wheat, Alcohol

Eat
Within
4 Days