



# UCCOOK

## Sophie Germanier's Spicy Chicken Parmigiana

with rigatoni pasta

**Hands-on Time:** 20 minutes

**Overall Time:** 35 minutes

**Fan Faves:** Serves 1 & 2

**Chef:** Sophie Germanier

### Nutritional Info

	Per 100g	Per Portion
Energy	684kj	3793kj
Energy	163kcal	906kcal
Protein	10g	55.3g
Carbs	21g	119g
of which sugars	2.9g	16.2g
Fibre	1.7g	9.5g
Fat	3.6g	19.9g
of which saturated	1.9g	10.4g
Sodium	189mg	1049mg

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

**Spice Level:** Hot

Eat Within 3 Days

## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
1	2	Crumbed Chicken Breast/s
100g	200g	Rigatoni Pasta
1	1	Onion <i>peel &amp; roughly slice ½ [1]</i>
15ml	30ml	Italian Seasoning <i>(12.5ml [25ml] NOMU Rub &amp; 2.5ml [5ml] Dried Oregano)</i>
1	1	Fresh Chilli <i>rinse, trim, deseed &amp; finely slice</i>
100ml	200ml	Tomato Passata
40g	80g	Emmental Cheese <i>grate</i>

## From Your Kitchen

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Sugar/Sweetener/Honey

Water

Seasoning (salt & pepper)

Oil (cooking, olive or coconut)

**1. PASTA** Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 12-15 minutes. Drain, reserving the pasta water, and toss through a drizzle of olive oil.

**2. ITALIAN INSPIRATION** Place a pan (with a lid and large enough for the pasta) over medium heat with a drizzle of oil. When hot, fry the onion until soft and lightly golden, 4-5 minutes. Add the Italian seasoning and the chilli (to taste). Fry until fragrant, 1-2 minutes. Pour in the tomato passata and 150ml [300ml] of the reserved pasta water. Simmer until slightly thickening, 8-10 minutes. Remove from the heat, add a sweetener (to taste), and seasoning. Mix through the pasta, top with a lid and set aside.

**3. CHEESY CHICKEN** Place a clean pan over medium heat with a drizzle of oil. When hot, fry the chicken until warmed through, 2-3 minutes per side. Cover the chicken with the cheese and place a lid on the pan. Cook until the cheese has melted, 2-3 minutes. Remove from the pan and slice. Alternatively, add the cheese over the chicken and air fry at 200°C until the cheese is melted and the chicken is warmed through, 5-8 minutes (shifting halfway).

**4. BUONISSIMO!** Bowl up the tomato pasta. Top with the cheesy chicken and dig right in, Chef!