



UCCOOK

Vegetarian 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: 15 minutes

Overall Time: 25 minutes

Serves: 2 People

Chef: Ella Nasser

Fan Faves

Strandveld | First Sighting Rosé

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Ingredients & Prep

250g	Penne Pasta
1	Onion <i>peel & finely dice</i>
1	Garlic Clove <i>peel & grate</i>
10ml	Dried Chilli Flakes
40ml	Vodka
80ml	Tomato Paste
80ml	Crème Fraîche
80g	Italian-style Hard Cheese <i>grate</i>
5g	Fresh Oregano <i>rinse, pick & finely chop</i>
1	Lemon <i>rinse & cut into wedges</i>
40g	Green Leaves <i>rinse</i>
100g	Cucumber <i>rinse & cut into half-moons</i>

From Your Kitchen

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

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 150ml 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 diced onion until soft, 3-4 minutes (shifting occasionally). Add the grated garlic and the chilli flakes (to taste). Fry until fragrant, 1-2 minutes (shifting constantly). Add the vodka and simmer until almost all evaporated, 30-60 seconds.

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 grated cheese, ½ the chopped oregano, the cooked pasta, and seasoning.

4. SIMPLE SALAD In a salad bowl, combine a drizzle of olive oil, a squeeze of lemon juice, a sweetener (to taste), and seasoning. Toss through the rinsed green 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 grated 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	585kj
Energy	140kcal
Protein	5.3g
Carbs	20g
of which sugars	3.2g
Fibre	2.1g
Fat	3.8g
of which saturated	2g
Sodium	48mg

Allergens

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

Eat
Within
4 Days