



# UCOOK

## Classy Cacio e Pepe Pasta

with sun-dried tomatoes & fresh green leaves

UCOOK's own take on a Cacio e Pepe! Tender pasta tossed in a creamy black pepper and cheese sauce, served with bright green leaves and crispy onions.

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**Hands-On Time:** 25 minutes

**Overall Time:** 45 minutes

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**Serves:** 4 People

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**Chef:** Kate Gomba

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 Vegetarian

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 Robertson Winery | Chardonnay

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## Ingredients & Prep

400g	Wholewheat Spaghetti
400ml	Fresh Cream
40ml	Crushed Black Peppercorns
200g	Grated Mozzarella
120g	Italian-style Hard Cheese <i>peeled into ribbons</i>
40ml	Balsamic Vinegar
80g	Green Leaves <i>rinsed</i>
80g	Sun-dried Tomatoes <i>drained &amp; roughly chopped</i>
40ml	Crispy Onions

## From Your Kitchen

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

**1. HASTA LA PASTA** Boil the kettle. Fill a pot for the pasta with boiling water, add a pinch of salt, and place over a high heat. Once boiling rapidly, cook the pasta for 8-10 minutes until al dente. Drain on completion, reserving a cup of pasta water, and toss through some oil to prevent sticking.

**2. WHEN THE PASTA IS READY** Return the pot to a medium heat. Add the cream, the crushed black peppercorns (to taste) and the grated mozzarella. Once starting to bubble, vigorously stir until the cheese is melted. If the sauce is too thick, add a splash of pasta water until silky and smooth.

**3. FINAL TOUCHES** When the sauce is done, add the cooked pasta and ½ the cheese ribbons. Toss until fully coated. Loosen with more pasta water if necessary. Cook for 1-2 minutes until warmed through. Season to taste.

**4. A KICK OF FRESHNESS** In a salad bowl, add the balsamic vinegar (to taste), a drizzle of olive oil, and a sweetener of choice (to taste). Mix until the sweetener has fully dissolved. Add the rinsed green leaves, ½ the chopped sun-dried tomatoes, and seasoning. Toss until fully coated.

**5. PEPE NIGHT!** Dish up the creamy cacio e pepe and serve with the fresh salad on the side. Sprinkle over the remaining cheese ribbons, the remaining chopped sun-dried tomatoes, and the crispy onions. Buon appetito!



## Chef's Tip

Cacio e Pepe originates in Italy and translates to "cheese and pepper", so we recommend using lots of pepper for maximum flavour!

## Nutritional Information

Per 100g

Energy	1315kJ
Energy	314Kcal
Protein	10.3g
Carbs	26g
of which sugars	4.4g
Fibre	3.8g
Fat	18.9g
of which saturated	10.4g
Sodium	246mg

## Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within  
4 Days