



UCOOK

Savanna's Baked Paprikash-style Chicken

with fresh pappardelle pasta & walnuts

Fresh pappardelle pasta is cooked until al dente, and then topped with chicken pieces roasted in a flavourful tomato & paprika sauce. This dish is finished off with a scattering of crunchy walnuts and fragrant fresh parsley!

Hands-on Time: 30 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Savanna

 Adventurous Foodie

 Creation Wines | Creation
Viognier/Roussanne

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

15ml	Chicken Stock
330ml	Tomato Mix <i>(300ml Tomato Passata & 30ml Tomato Paste)</i>
6	Free-range Chicken Pieces
2	Onions <i>1½ peeled & cut into thin wedges</i>
60ml	Paprika Mix <i>(30ml NOMU Spanish Rub & 30ml Smoked Paprika)</i>
2	Garlic Cloves <i>peeled & grated</i>
45g	Walnuts <i>roughly chopped</i>
90ml	Crème Fraîche
375g	Fresh Pappardelle Pasta
60g	Spinach <i>rinsed</i>
12g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>

From Your Kitchen

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

1. BAKED PAPRIKA CHICKEN Preheat the oven to 200°C. Boil the kettle. Dilute the stock and the tomato mix with 300ml of boiling water. Pat the chicken pieces dry with paper towel and place on a roasting tray with the onion wedges. Coat in oil, the paprika mix, the grated garlic, a sweetener, and seasoning. Pour over the diluted stock mix and roast in the hot oven until the chicken is cooked through and the sauce is starting to thicken, 35-40 minutes.

2. FEELING PREPPY Place a pot (large enough for the pasta) over medium heat with the chopped walnuts. Toast until golden brown, 3-5 minutes (shifting occasionally). Remove from the pot and set aside. In a small bowl, loosen the crème fraîche with a splash of water.

3. AL DENTE MOMENT When the roast has 5-8 minutes remaining, return the pot to medium heat and fill with salted water. When the water is boiling, cook the pasta until al dente, 2-3 minutes. Drain and toss through a drizzle of olive oil.

4. DINNER IS READY! Make a bed of the rinsed spinach. Top with the pasta and the chicken pieces smothered in the flavourful paprika sauce. Dollop with the loosened crème fraîche. Scatter over the toasted walnuts and the chopped parsley. Look at you go, Chef!



Chef's Tip

Cooking pasta in salted water allows for better flavour. The salt is dispersed throughout the dish and not just on the surface of the pasta.

Nutritional Information

Per 100g

Energy	721kj
Energy	172kcal
Protein	10.6g
Carbs	14g
of which sugars	2.5g
Fibre	1.7g
Fat	8.1g
of which saturated	2.6g
Sodium	206mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites, Tree Nuts

Cook
within 3
Days