



# 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!

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**Hands-on Time:** 15 minutes

**Overall Time:** 25 minutes

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**Serves:** 2 People

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**Chef:** Ella Nasser

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Veggie

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## Ingredients & Prep

|      |   |
|------|---|
| 250g | Penne Pasta   |
| 1    | Onion<br><i>peel &amp; finely dice ½ [1]]#7DA0D7</i>  |
| 1    | Garlic Clove<br><i>peel &amp; grate</i>               |
| 10ml | Dried Chilli Flakes                                   |
| 40ml | Vodka   |
| 80ml | Tomato Paste  |
| 80ml | Crème Fraîche   |
| 80g  | Italian-style Hard Cheese<br><i>grate</i>             |
| 5g   | Fresh Oregano<br><i>rinse, pick &amp; finely chop</i> |
| 20ml | Lemon Juice   |
| 40g  | Salad Leaves<br><i>rinse</i>                          |
| 100g | Cucumber<br><i>rinse &amp; 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 100ml [150ml]]#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, 3-4 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, 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 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