



UCCOOK

Vegetarian Tagliatelle Alla Vodka

with a side salad & Italian-style hard cheese

Share your love for cooking with this beautiful vodka-infused pasta, with a symphony of flavours - from the strands of beetroot tagliatelle, chilli & herb blend, tangy tomato paste, & creamy crème fraîche. It's a culinary lovesong on a plate, Chef!

Hands-on Time: 25 minutes

Overall Time: 35 minutes

Serves: 1 Person

Chef: Ella Nasser

Fan Faves

Laborie Estate | Laborie Merlot

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Ingredients & Prep

100g	Beetroot Tagliatelle
10g	Almonds
1	Onion <i>peel & finely dice</i>
1	Garlic Clove <i>peel & grate</i>
25ml	Chilli & Herb Blend <i>(5ml Dried Chilli Flakes & 20ml Dried Oregano)</i>
20ml	Vodka
40ml	Tomato Paste
40ml	Crème Fraîche
40g	Italian-style Hard Cheese <i>grate</i>
10ml	Lemon Juice
20g	Salad Leaves <i>rinse & shred</i>
20g	Danish-style Feta <i>drain</i>

From Your Kitchen

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

1. PERFECT PASTA Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 2-3 minutes. Drain, reserving 100ml of pasta water, and toss through a drizzle of olive oil.

2. ALL THE ALMONDS Place the almonds in a pan (large enough for the pasta) over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. ALLA VODKA Return the pan to 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 & herb blend (to taste). Fry until fragrant, 1-2 minutes (shifting constantly). Add the vodka and simmer until almost all evaporated, 30-60 seconds.

4. 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 is too thick. Remove from the heat and stir through a knob of butter, ½ the grated cheese, the cooked pasta, and seasoning.

5. 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 rinsed salad leaves, the drained feta and ½ the toasted almonds.

6. VODKA + PASTA = BELLISSIMA! Plate up a hearty spoonful of the pasta alla vodka. Sprinkle over the remaining nuts 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	1928kj
Energy	461kcal
Protein	8.6g
Carbs	23g
of which sugars	3.7g
Fibre	3.3g
Fat	8.1g
of which saturated	3.8g
Sodium	115mg

Allergens

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

Eat
Within
3 Days