



# UCCOOK

## Penne Alla Vodka

with a side salad & Italian-style hard cheese

**Hands-on Time:** 10 minutes

**Overall Time:** 20 minutes

**Veggie:** Serves 1 & 2

**Chef:** Ella Nasser

**Wine Pairing:** Strandveld | First Sighting Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	772kJ	3933kJ
Energy	185kcal	941kcal
Protein	6.9g	35.2g
Carbs	24g	124g
of which sugars	3.6g	18.4g
Fibre	1.8g	9.1g
Fat	5.4g	27.3g
of which saturated	2.8g	14.2g
Sodium	63mg	323mg

**Allergens:** Egg, Gluten, Wheat, Cow's Milk, Alcohol, Allium

**Spice Level:** Moderate

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
20g	40g	Salad Leaves <i>rinse</i>
50g	100g	Cucumber <i>rinse &amp; cut into half-moons</i>
5ml	10ml	Dried Chilli Flakes
3g	5g	Fresh Basil <i>rinse, pick &amp; roughly tear</i>
1	1	Garlic Clove <i>peel &amp; grate</i>
40g	80g	Italian-style Hard Cheese <i>grate</i>
10ml	20ml	Lemon Juice
40ml	80ml	Crème Fraîche
20ml	40ml	Vodka
1	1	Onion <i>peel &amp; finely dice ½ [1]</i>
40ml	80ml	Tomato Paste
125g	250g	Penne Pasta

## 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] 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 basil, 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 salad leaves and the cucumber.

**5. VODKA + PENNE = BELLISSIMA!** Plate up a hearty spoonful of the pasta alla vodka. Sprinkle over the remaining basil 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!