



# QCOOK

## Penne Alla Vodka

with a side salad & Italian-style hard cheese

**Hands-on Time:** 20 minutes

**Overall Time:** 30 minutes

**Veggie:** Serves 3 & 4

**Chef:** Ella Nasser

**Wine Pairing:** Strandveld | First Sighting Rosé

| <b>Nutritional Info</b> | Per 100g | Per Portion |
|-------------------------|----------|-------------|
| Energy                  | 773kJ    | 3934kJ      |
| Energy                  | 185kcal  | 941kcal     |
| Protein                 | 6.9g     | 35.1g       |
| Carbs                   | 24g      | 124g        |
| of which sugars         | 3.6g     | 18.4g       |
| Fibre                   | 1.8g     | 9.2g        |
| Fat                     | 5.4g     | 27.3g       |
| of which saturated      | 2.8g     | 14.2g       |
| Sodium                  | 64mg     | 323mg       |

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

**Spice Level:** Mild

Eat Within 3 Days

## Ingredients & Prep Actions:

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| Serves 3 | [Serves 4] |  |
|----------|------------|--|
| 375g     | 500g       | Penne Pasta  |
| 2        | 2          | Onions<br><i>peel &amp; finely dice 1½ [2]</i>         |
| 3        | 4          | Garlic Cloves<br><i>peel &amp; grate</i>               |
| 15ml     | 20ml       | Dried Chilli Flakes                                    |
| 60ml     | 80ml       | Vodka  |
| 125ml    | 160ml      | Tomato Paste   |
| 125ml    | 160ml      | Crème Fraîche  |
| 120g     | 160g       | Italian-style Hard Cheese<br><i>grate</i>              |
| 8g       | 10g        | Fresh Oregano<br><i>rinse, pick &amp; roughly chop</i> |
| 30ml     | 40ml       | Lemon Juice  |
| 60g      | 80g        | Salad Leaves<br><i>rinse</i>                           |
| 150g     | 200g       | Cucumber<br><i>rinse &amp; cut into half-moons</i>     |

## From Your Kitchen

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Oil (cooking, olive or coconut)

Seasoning (Salt & Pepper)

Water

Butter

Sugar/Sweetener/Honey

**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 200ml [250ml] 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, 4-6 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, 1-2 minutes.

**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 salad leaves and the cucumber.

**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!