

Recipe

CREAMY CHICKEN PASTA



SHOP NOW



DELIVERING MORE FOR LESS
www.1uponline.co.za



Recipe

- 500g chicken strips
- 1 packet Royco® Butter Chicken Cook-in Sauce
- 500g cooked penne pasta
- 1 can coconut cream
- 1 chopped onion
- 1/2 teaspoon crushed garlic
- 1/2 teaspoons crushed ginger
- 15ml olive oil
- Fresh coriander

Method

- **Sauté the aromatics:**
- Heat a splash of oil in a large skillet or saucepan over medium heat. Add the ginger, garlic, and onion. Cook, stirring occasionally, until the mixture turns golden brown and fragrant. This step builds the flavorful base for the dish.
- **Cook the chicken:**
- Add the chicken pieces to the skillet and stir well to coat them in the aromatic mixture. Let the chicken cook, stirring every 5 minutes, until it is lightly browned and cooked through.
- **Incorporate the sauce and cream:**
- Pour in the Royco® Cook-in Sauce and coconut cream. Stir to combine thoroughly, ensuring the chicken is fully coated in the rich and creamy sauce.
- **Add the pasta and simmer:**
- Stir in the pasta and reduce the heat to low. Let it simmer gently for about 5 minutes, allowing the pasta to soak up the flavors of the sauce. Stir occasionally to prevent sticking.
- **Garnish and serve:**
- Remove the skillet from heat and sprinkle freshly chopped coriander over the top for a burst of freshness. Serve hot and enjoy your delicious dish



SHOP NOW



DELIVERING MORE FOR LESS
www.1uponline.co.za

