



Patrick's Persian Pasta

I came up with this recipe when we had few ingredients at home and it immediately became a hit with my youngest son Patrick. My children are just as "fussy" with food as I am 😊. It does not take long time to fix this dish. All in all, it takes about 30 minutes. The Persian element is the sweetness in the form of concentrated orange juice and parsley of course. We prepare this dish with plain spaghetti but you can of course choose the pasta variety that you like best. Try it and you get stuck, I promise.

Ingredients:

0.5 yellow onion to be chopped well	1 - 2 dl concentrated orange juice
10 spring cloves (chopped)	1 tablespoon mango chutney
1 garlic clove (pressed or chopped)	2 - 3 dl cream
2 - 3 chicken fillets	1 - 2 dl cream fraiche
1 teaspoon salt	1 - 2 dl grated parmesan
1 ml black pepper	400 grams of spaghetti or the pasta
1 teaspoon Dijon soup	of your choice.
100 - 150 well-chopped parsley	

Method:

1. Start by preparing everything, chop the onion, cut the chicken fillets into smaller pieces and get everything ready to go (Mis en place).
2. Fry the onion for 5 - 7 minutes, add crushed garlic and continue to fry for a few minutes.
3. Add the chicken pieces and continue to fry until the chicken gets a nice color all around.
4. Add spring onion and fry for a few more minutes.
5. Add salt, pepper, add Dijon mustard and mango chutney.
6. Pour the cream (it does not need to be heavy cream).
7. Mix well and add crème fraiche. Allow to boil for a few minutes, taste and correct seasoning.
8. Finally, add the parmesan cheese and stir. Put the sauce aside.
9. Prepare the pasta as instructed by the manufacturer.
10. Strain and pour it back in the saucepan again, pour the chicken sauce over it and mix well. It's good if the stove is on when you do it (low heat).
11. Last but not least, add the parsley and mix well.

Serve with parmesan cheese and decorate with basil leaves.
Noshe Jan!