



Filled Italian Chicken with Spaghetti arrabiata and rucola



40 minutes



10 persons



Ingrediënten

- 10 pcs Italian Chicken
- 300 g onion
- 2 cloves garlic
- 1 red chilli pepper
- Oregano
- Dash of olive oil
- 0.8 l peeled tomatoes in cubes
- 20 g Tomato puree
- Pepper & salt
- 1 kg spaghetti
- 250 g rucola
- 200 g Parmesan cheese

Bereiding

Prepare the Italian Chicken according to the instructions on the packet.

Clean the onion and the garlic and cut into brunoise pieces.

Cut the chilli pepper in 2 and remove the seeds, then cut into fine brunoise pieces.

Sauté the onion, garlic and chilli pepper in a little olive oil. When they become glassy, add the peeled tomatoes and the oregano. Allow the sauce to simmer for around 15 minutes on a low flame.

Boil the spaghetti in salted water until “al dente”.

Season the sauce with pepper and salt and add it to the pasta.

Arrange everything on the plate and finish with rucola and Parmesan cheese.

Meer lekkere recepten op [Volys.be](https://volys.be)!

Volys - Oudstrijderslaan 11, B-8860 Lendeledede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be