

LIVE COOKING + CHAT ABOUT FOOD & LOVE: CHICKEN CARBONARA PASTA + GARLIC BREAD RECIPE

By Samuel Otigba



PASTA

INGREDIENTS (3 servings)

- Golden Penny Spaghetti
- A stick of Golden penny margarine
- 500g cut bacon
- 500g cut Chicken breast/thigh
- 2 crushed garlic cloves
- 1 cup diced onions
- 2 scotch bonnet pepper (red)
- 1 cup of full cream
- 200ml Evaporated milk
- ½ cup parmesan, finely grated
- 2 tablespoons of chopped parsley
- Salt and black pepper to taste

GARLIC BREAD

- Baguette
- Golden penny bread spread
- Minced garlic

HOW TO

Prepare the pasta: Bring a large pot of salted water to boil over high heat. Add the pasta and cook according to package instructions. Drain and set aside.

Prepare the chicken and bacon

Heat the skillet and put the Golden penny margarine over medium heat.

Toss in. chicken and cook for 4 mins, turning, until golden and cooked through. Transfer to a plate. Add bacon to the pan and cook, stirring, for 2 mins or until golden and starting to crisp. Set bacon drippings aside

Prepare the Sauce

In the Skillet, add chopped onions, scotch bonnet pepper and garlic to the bacon drippings . Sautee for 2 mins. Add your full cream, parmesan cheese and evaporated milk. Salt and black pepper to taste. Stir for 2 mins

Now Combine all ingredients

Toss in your chicken and bacon.

Add cooked pasta and stir on low heat.

Sprinkle your parsley and more cheese!

For the Garlic bread

Cut the baguette into 2 inches sized slices. Mix Parsley and garlic into the spread. Put the mixed spread on the slices.

Heat up your skillet and pan fry for 1 min on each side, medium heat till brown .

SERVE WHILE HOT!!!

