

Chicken Chilli Marsala with Smoked Chorizo & Fetta Pasta

1 ½ skinless chicken breast thinly sliced

1 ½ smoked chorizo sausage thinly sliced

1 x 400g can chopped tomatoes

1 tub of marinated fetta

Punnet of cherry tomatoes cut in half

1-2 bunches of broccolini stems cut off

250g San Remo® egg noodle Vermicelli

250g of baby spinach washed and dry

2 garlic cloves, crushed (do not mince simply crush with the flat side of a knife)

4 shallots

2 tablespoon olive oil (for extra spice use chilli oil Bittons® is the best)

2-3 tablespoons of chilli masala (Bittons® is the best)

Heat 1 tablespoon of the oil in a frying pan over medium-high heat. Add the chorizo and cook, turning occasionally, for 2 minutes or until crisp. Heat the remaining oil in the pan. Add garlic and chicken and cook for 2 minutes, add the chilli masala cook until chicken is brown, heat water for pasta bring to the boil.

Add tin tomatoes stirring for a further 3 minutes, add cherry tomatoes, broccolini and spring onions stir through reduce heat to low and simmer for a further 10 minutes. Add egg noodle nest to boiling water cook as per instructions (I prefer al dente style)

Whilst the chicken is simmering you need to smooth the marinated fetta on your plate to serve approx 2 tablespoons this is served under the pasta.

Add baby spinach to the chicken and chorizo and stir through.

Once the pasta is cooked place a egg noodle nest on top of the fetta and then the chicken and chorizo. Ready to serve.