



I love pasta in ANY form and best believe I loved every single bite of my creamy cumin chicken linguine! You will love it too!



Ingredients

250g of linguine	3 bay leaves
3/4 cup tomato paste	1 teaspoon of cumin
450 ml of double cream	1 teaspoon of coriander powder
2 red onion	1 teaspoon of paprika
6 cloves of garlic	Bay leaves
1 bunch of dania	Salt to taste

For the chicken

500g of chicken breast, sliced	½ teaspoon of thyme
1 teaspoon of cumin	3 tablespoons of balsamic vinegar
½ teaspoon of garlic powder	1 tablespoon of soy sauce
1 tablespoon of rosemary	

Method

Begin by preparing your linguine (you can use spaghetti, fettuccini or penne). Boil until al dente. Save a cup of pasta water and drain the rest. Pass the pasta through some cold water and set aside.

For stewing, we begin with the onion and garlic. Once softened, add the tomato paste, followed by the spices. Add the marinated chicken, followed by the pasta water to facilitate the cooking down of the spices, the chicken and to thicken it as well. Once done, add the cooked linguine, followed by the double cream. Mix it in and then let it simmer for about 5 minutes. Once done, garnish with some dania leaves and serve!



SERVE WITH: on it's own. Iko poa kabisa ivo!

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/creamy-cumin-chicken-linguine/>

Video: <https://youtu.be/ye5fW5RqWnY>