



chef'ease™

PERI-PERI SAUCE RECIPE



20 Minute Spicy Arrabiata with Chicken Pieces

Feeds a family of four

What you need:

- 1 tbsp olive oil
- 1 garlic clove, crushed
- 1 pouch of Chef'Ease Tomato Basil sauce
- 30ml water
- 500g chicken breasts, cut into pieces
- Lemon juice
- Good squeeze of Chef'Ease Peri-Peri sauce

How you make it:

1. Pour lemon juice over your chicken pieces and allow to stand for 5 minutes.
2. Heat the olive oil in a pan, add the crushed garlic and gently fry for 1 minute.
3. Add Chef'Ease Tomato Basil sauce to the pan and stir in the water. Allow to heat through.
4. Add the chicken to the sauce and cook for 8-10 minutes or until chicken pieces are cooked through.
5. Add a good squeeze of Chef'Ease Peri-Peri sauce for a little kick.
6. Serve with your choice of pasta.