Less than 45 minutes

Serves 6

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Ingredients:

- ½ cup (60ml) olive oil
- 2 tubs (250g each) chicken livers, cleaned
- Salt and milled pepper
- 1 onion, diced
- 2 cloves garlic, chopped
- 2 red chillies, finely chopped
- 3 Tbsp (45ml) tomato paste
- 1 Tbsp (15ml) paprika
- 1 cup (250ml) cream
- 2 Tbsp (30ml) thyme leaves + extra for serving
- 1 packet (500g) farfalle (bowtie pasta)

GOOD IDEA

Coat 1 packet vine tomatoes with a little oil and season. Roast at 200°C until blistered and serve with pasta.

Method:

- 1. Heat half the oil in a large frying pan.
- 2. Fry chicken livers until golden on all sides.
- 3. Season and remove from pan.
- 4. Add remaining oil and fry onion and garlic until softened.
- 5. Stir in chilli, tomato paste and paprika and fry for 4 minutes until fragrant.
- 6. Add cream and stir until bubbling.
- 7. Sprinkle with thyme leaves and simmer for 5 minutes.

- 8. Meanwhile, cook pasta in boiling salted water until al dente.
- 9. Return livers to sauce and heat through.
- 10. Toss pasta into peri-peri sauce.
- 11. Season and sprinkle with extra thyme.
- 12. Serve immediately.