

Less than 45 minutes

Serves 6

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Ingredients:

- ¼ 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.