



Recipe name:

Chipotle crunch chicken tagliatelle

Recipe description:

This crunchy pasta dish packs a punch with chipotle flavours and a spicy kick from the PEPPADEW Spicy Chipotle Crunch.

Enjoy a burst of flavours with this Chipotle Crunch Chicken Tagliatelle. Crispy chicken, coated in panko crumbs and tossed in a creamy chipotle sauce with sautéed onions. Serve topped with the crunchy chicken, parmesan, parsley, and PEPPADEW® Spicy Chipotle Crunch for a satisfying weekday dinner.

Created by

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Prep Time

10 minutes

Cook Time

30 minutes

Serves:

1

Made with:

PEPPADEW® Spicy Chipotle Crunch

Course:

Dinner

Occasion:

Pasta / Dinner Party

Ingredients:

- 200g cooked tagliatelle
- 10g panko breadcrumbs
- 1x egg
- 1x chicken breast
- 120g white sauce
- 20ml water
- 15g chipotle paste
- 25g red onion
- ½tsp parmesan
- 1tsp garlic & paprika seasoning
- ¼tsp parsley

Method:

1. Begin by whisking an egg in one bowl and adding panko crumbs to another bowl. Then season your chicken with garlic & paprika seasoning. Once you have seasoned your chicken, dunk it in the egg wash and then dunk it into the panko crumbs. Once this has been done, coat it in some fry light and pop it in the air fryer for 20 minutes at 200°C. Make sure to check it often so you do not burn it.
2. Meanwhile, boil your tagliatelle as per the instructions.
3. Whilst your tagliatelle is boiling, gently fry off your red onion for a few minutes. Once it has softened add the white sauce, a dash of water and chipotle paste. Combine this all together and keep on a low heat.
4. Drain your tagliatelle once cooked and add this to the chipotle sauce. Combine and serve it up.
5. Add your panko chicken to the pasta. Top it with parmesan, parsley and Spicy Chipotle Crunch.