



Jerk Chicken and Pasta

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 45 mins

Description

This Jamaicanstyle jerk chicken pasta dish is passionately spicy With jerk paste marinating the chicken and heating up the sauce youll get a burst of fire in every bite

Ingredients

- - 4 skinless
- boneless chicken breast halves - 2 teaspoons jerk paste - 1 (12 ounce) package uncooked egg noodles - 1 tablespoon olive oil - 1 clove garlic
- minced - 1 cup chicken stock - ½ cup dry white wine - ¼ cup chopped fresh cilantro - 1 tablespoon jerk paste - salt and pepper to taste - 2 medium lime
- quartered
- divided - ½ cup heavy whipping cream - 4 sprigs fresh cilantro
- for garnish

Instructions

1. Make the chicken: Rub chicken with jerk paste and place into a shallow dish. Cover and refrigerate for at least 1 hour. Preheat an outdoor grill for high heat and lightly oil the grate. Cook chicken on the preheated grill until no longer pink in the center and the juices run clear
2. 8 to 10 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove to a plate and keep warm. While the chicken is cooking
3. make the pasta: Bring a large pot of lightly salted water to a boil. Add egg noodles and cook at a boil until tender yet firm to the bite
4. 6 to 8 minutes. Drain. While the noodles are cooking
5. heat oil in a large saucepan over medium heat. Add garlic and cook until fragrant
6. about 1 minute. Mix in stock
7. wine
8. chopped cilantro
9. jerk paste
10. salt
11. and pepper. Squeeze 1/2 of the lime quarters into the pan and bring to a boil. Reduce the heat to low and stir in cream. Cook and stir until mixture thickens
12. about 5 minutes; do not let it boil. Pour cooked egg noodles into the pan and toss with cream sauce until coated and warm. Divide noodles among four serving plates and top with grilled chicken. Squeeze remaining lime quarters over top and garnish with cilantro sprigs.