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Tamarind chicken and pasta

Makes: 2 servings

Prep time: 15 minutes

Cooking time: 35 minutes

Method: Boil, sauté, bake

For this recipe you will need:

- 6 ounces tamarind in the pod
- 2-3 pasilla chiles, seeded and veined
- 12 ounces of pasta
- 2 boneless chicken breasts
- ½ onion, sliced
- 2 garlic cloves, chopped
- salt
- pepper

Preparation:

- Clean the tamarind. To do this, crack open the pods and pull off the sticky pulp. Try not to eat it because it is addictive and you'll end up with nothing for your dish!
- Put the tamarind in a small pot and add just enough water to cover it. Boil for 10 minutes.
- Put a strainer over a bowl and pour the tamarind in it. Let it cool down a little bit before working with it.
- Smash tamarind against the strainer to separate the pulp from the seeds.
- In the same pot warm ½ cup of water with the pasilla chiles until they are soft.
- Blend together chiles and tamarind with the ½ cup of water used to soften the chiles. Set apart.
- Cook pasta like you usually do (a lot of water, salt and basil)
- Pre-heat oven to 350° F (175° C)
- Cut chicken breasts in slices and sauté with onion and garlic cloves. Add salt and pepper to taste.
- Before the chicken is completely cooked add pasta (as much as necessary) and tamarind. Stir and transfer to a baking dish.
- Bake for 20 minutes. Serve and enjoy!

About this recipe:

- I used 6 ounces of tamarind but I will use more next time. I could taste it, but I would've liked a stronger tamarind taste.
- Although I had some shrimp in the fridge, I didn't use it for this dish because I am saving it for something else. But when I was eating dinner I realized shrimp

would've gone perfectly with the pasta and the tamarind sauce. I will try it next time.

Buen provecho!