

EASY AS PIE

SUMMER RECIPES

TOMATO & KANGKONG PASTA

1/4 cup sun-dried tomatoes, chopped, drained of oil

2 tablespoons olive oil, drained from sun-dried tomatoes

1/2 k chicken thigh (deboned and chopped)

1 tsp rock salt

1/4 teaspoon red pepper flakes

1/4 teaspoon salt

4 medium sized tomatoes, chopped

1/4 cup fresh basil leaves, chopped

1/2 kilo fresh kangkong leaves

3 garlic cloves, chopped

½ kilo spaghetti or angel hair pasta



3 tablespoons oil from the sun-dried tomatoes jar

6 tbsps kesong puti

INSTRUCTIONS

1. Add chopped sun-dried tomatoes and garlic and 2 tablespoons of olive oil, drained from sun-dried tomatoes, to a large skillet, on medium-low heat.

2. Add chopped chicken, red pepper flakes, and rock salt over all of the ingredients in the skillet, and cook on medium heat until chicken is cooked through and no longer pink, about 5 minutes.

3. Add chopped fresh tomatoes, basil and kangkong to the skillet with chicken, cook on medium heat about 3- 5 minutes until kangkong wilts just a little, and tomatoes release some of their juices. Cover and remove from heat.

4. Cook pasta according to package instructions, until al dente. Drain, and add cooked and drained pasta to the skillet with the chicken and vegetables. Reheat on low heat, mix everything well, then add the kesong puti. Season to taste. Remove from heat.

5. Add olive oil from the jar from the sun-dried tomatoes