

The Ultimate Steak Sandwich Recipe

This **Afghan Grilled Chicken** recipe, shared by the talented [@relishthebite](#), brings together a flavourful blend of spices, fresh herbs, and Nutrafarm's farm-fresh chicken. Perfectly juicy and smoky, this dish will take your grilling experience to the next level.

Ingredients:

- 200g Nutrafarm's Monograno Felicetti Pasta (Penne Ritorte)
- 1 tbsp olive oil
- 1 tsp cumin seeds
- 1 onion, finely chopped
- 2 garlic cloves, minced
- 1 tomato (pureed)
- 2 small green chillies, finely chopped (optional)
- 1/2 cup veggies (bell peppers, mushrooms, etc.)
- 1/2 tsp turmeric
- 1 tsp chili powder
- 1 tsp garam masala
- 1/4 cup cream
- 1/4 cup grated cheese
- Butter, salt, and coriander leaves for garnish



Instructions:

1. Cook the Pasta

Begin by boiling the pasta in salted water with a drizzle of olive oil. Cook until al dente, then drain and set aside.

2. Prepare the Masala Base

Heat olive oil in a skillet over medium heat. Add cumin seeds and let them sizzle. Toss in the chopped onions, minced garlic, and green chilies (if using), and sauté until

fragrant and golden.

3. Add Tomato Purée and Spices

Stir in the tomato purée and cook until the oil starts to separate. Add turmeric, chili powder, and garam masala, mixing well to combine.

4. Incorporate the Veggies

Add the mixed veggies to the skillet and sauté until tender but still slightly crisp. Stir in the fresh cream for a luscious texture.

5. Combine with Pasta

Toss the cooked pasta into the skillet, ensuring every piece is coated in the creamy masala sauce. Sprinkle grated cheese over the top and allow it to melt.

6. Garnish and Serve

Add a pat of butter, garnish with freshly chopped coriander leaves, and serve warm.



Why Choose Nutrafarms' Monograno Felicetti Pasta?

Nutrafarms proudly offers **Monograno Felicetti Pasta**, crafted in Italy with the highest quality organic ingredients. The Penne Ritorte used in this recipe is renowned for its rich flavour and perfect texture, making it an ideal base for sauces and spices. By sourcing pasta directly from Italy, Nutrafarms ensures you get a premium product that elevates every dish.



Final Thoughts

The Masala Creamy Pasta is more than just a meal—it's an experience. By blending Italian authenticity with the warmth of Indian spices, this recipe brings out the best of both worlds. Perfect for weeknight dinners or special occasions, it's a guaranteed crowd-pleaser. Give this recipe a try and let us know your thoughts! Share your creations by tagging Nutrafarms and [@relishthebite](#) on Instagram. Happy cooking! ☐

