

Tagliatelle with Marmite, Chicken Liver & Pistachios



aroma
KITCHEN

INGREDIENTS

- 200g chicken livers
- 2 tsp olive oil
- 180g chestnut mushrooms, thickly sliced
- Handful fresh chives and parsley, snipped
- 10 cherry tomatoes
- 150g tagliatelle
- 40g unsalted butter
- 2 tsp Marmite**
- Handful pistachios, toasted



METHOD

- 1 Pat the chicken livers dry with kitchen paper, trim off any dark patches and cut into small chunks.
- 2 Heat the oil in a large, nonstick frying pan over a high heat, add the livers and fry for 1-2 minutes each side until just browned on the outside. Transfer to a plate.
- 3 Tip the mushrooms and tomatoes into the pan and fry for 6-7 minutes, stirring, until cooked and golden, then transfer to a separate plate.
- 4 Bring a large pan of salted water to the boil and cook the tagliatelle according to your packet's instructions. Meanwhile, heat the butter and Marmite in the frying pan over a medium heat.
- 5 Stir in 2 tbsp of the pasta cooking water and return the livers to the pan, cook for 4 minutes or until the livers are cooked through.
- 6 Drain the pasta, add to the frying pan and toss to coat in the buttery sauce. Stir in the mushrooms, chives and parsley to serve. Scatter the pistachios on top.