

# KOHLRABI LINGUINE WITH TOMATO BASIL SAUCE

## INGREDIENTS

- 10 oz. Kohlrabi Linguine
- 8 oz. chicken breast tenderloins - cubed
- 2 tbsp. extra virgin olive oil
- 1 lb. ripe roma tomatoes - diced
- Leeks - diced
- ½ green bell pepper - sliced long and thin
- 1 tbsp. garlic - fresh & minced
- ½ tbsp. white vinegar
- ½ tsp. chili powder
- ½ tsp. smoked paprika
- ½ tsp. dry Italian seasoning
- 1 tbsp. fresh basil - chopped + whole leaves for garnish
- Salt and pepper - to taste



## PREPARATION

1. Heat up oil over medium-low heat in a saucepan and add garlic, leeks, bell pepper and Italian seasoning.
2. Cook until leeks and pepper are soft, for about 5 minutes. Keep stirring frequently.
3. Now add the diced tomatoes and remaining seasonings. Cover the pan and simmer over low heat for 15 minutes. Stir occasionally.
4. Add the chicken, stir and then cover and simmer for an additional 15 minutes.
5. Add the vinegar to the pan and stir. Set aside.
6. Steam the kohlrabi noodles according to the instructions.
7. Spoon the tomato sauce over the noodles, garnish with fresh basil.
8. Serve immediately.

