



Morella GROVE

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Hello Jess

Wow! Four weeks to go! There are so many things to do to get ready for Christmas early. By preparing ahead of time, you'll have a happier Christmas Season, save yourself money, and have much less stress. But, do you know what to do to get ready for Christmas Early?

Christmas always seems to come upon us so fast — it just catches us off-guard and we end up scrambling at the end.

I'm not sure why it works this way because we all know exactly when it is. We see it coming up on the calendar and we can tell by all the Christmas merchandising going on that it's right around the corner.

But we still put it off. I think we just figure that there's plenty of time to prepare. I'm guilty of this every single year.

Our regular lives are so busy and it's hard to find a spot for all the extra requirements until that deadline is right around the corner. Let's get ready for Christmas early.

The Dal Bon Family



This Peri Peri Chicken Pasta is creamy, nice & spicy and loaded with so much flavour!

- Ingredients
2x 200-250g Chicken Breasts
1 tbsp Morella Grove Peri Peri Sauce
1 tbsp Morella Grove EVOO
1 tbsp Lime Juice
1/2 tsp Salt
1/4 tsp Black Pepper
300g Penne, or other short cut pasta
1 cup / 240ml Double/Heavy Cream, at room temp
1/2 cup / 120ml Chicken Stock
2 Roasted Red Capsicum
2 tbsp Butter
2 tbsp finely diced Fresh Parsley
1 tbsp Tomato Paste
1 medium Onion, finely diced
2 cloves of Garlic, finely diced

Instructions:

- Butterfly your chicken breasts right through the centre to create 4 even sized breasts. In a large shallow dish combine 1 tbsp peri peri seasoning, 1 tsp olive oil, 1 tsp lime juice, 1/2 tsp salt and 1/4 tsp black pepper. Add chicken breasts and marinate in the fridge for as long as you have time for (up to overnight). If you're pushed for time just rest at room temp as you prep the other ingredients.
Bring chicken close to room temp if marinated in the fridge, then add to a large pan and fry over medium-high heat until nicely charred on each side and white through the centre. Rest on a chopping board to one side, then slice into thin strips just before needed.
Lower heat to medium and melt in 2 tbsp butter. Add in onion and fry until soft and lightly golden, then add in garlic and 1 tbsp peri peri seasoning. For a couple of mins, then stir in 1 tbsp tomato puree and fry for another minute or so.
Scrape everything into a blender and add chicken stock and roasted red peppers. Blend until smooth then pour back into the pan. Pour in cream and very gently simmer for 10mins, or until the sauce starts to thicken. Season to taste with salt and pepper.
Meanwhile, pop the pasta in salted boiling water and cook until al dente. Save a cup of starchy pasta water before draining.
Stir in pasta, then stir in sliced chicken and parsley. Thin out the sauce with starchy pasta water if you need to. If the sauce is still quite thin just simmer and toss until it thickens.

Bon Appetit!

December Christmas To-Do List

Week 1

- It is FINALLY time to put up that tree!
Start watching those Christmas Movies!
Organise Santa photos
Make your own Christmas ornaments
Donate any items you have decluttered ahead of Christmas



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