



Pasta Alla Vodka: Your Next Delicious Dinner!



Ingredients:

- 1 pound Penne pasta
- 1 TBLS olive oil
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- ½ cup vodka
- 1 (28 ounce) can crushed tomatoes
- ½ cup heavy cream
- ¼ cup grated Parmesan cheese, plus more for serving
- Salt and black pepper to taste
- Fresh basil leaves, for garnish (optional)

Method:

1. Cook penne pasta according to package directions. Drain, reserving about 1 cup of pasta water.
2. While pasta is cooking, heat olive oil in a large skillet over medium heat. Add onion and cook until softened, about 5 minutes. Add garlic and cook for 1 minute more until fragrant.
3. Pour in the vodka and let it simmer for 2-3 minutes, allowing the alcohol to evaporate slightly.
4. Stir in the crushed tomatoes. Bring to a simmer, then reduce heat and cook for 10-15 minutes, stirring occasionally.
5. Stir in the heavy cream and Parmesan cheese. Season with salt and pepper to taste.
6. Add the drained pasta to the sauce. Toss to coat. If the sauce is too thick, add a little reserved pasta water until it reaches your desired consistency.
7. Serve immediately, garnished with extra Parmesan cheese and fresh basil, if desired.

Notes

- Using good quality crushed tomatoes will enhance the flavor of the sauce.
- For a spicier sauce, add a pinch of red pepper flakes with the garlic.
- If you don't have vodka, you can omit it, but it does add a unique depth of flavor.