



VODKA CREAM PASTA

Simmered in vodka, tomatoes, and cream, this romantic dish brings all the flavors of Italy right into your own home.

INGREDIENTS

Prep Time: 10 minutes

Cook Time: 25 minutes

Servings: 4

1 tablespoon extra-virgin olive oil

1 tablespoon butter

2 cloves garlic, minced

2 shallots, minced

1 cup vodka

1 cup chicken stock

1 can (32 ounces) crushed tomatoes

Coarse salt and pepper

16 ounces penne pasta

1/2 cup heavy cream

20 leaves fresh basil, shredded or torn

Garlic bread, for dipping

DIRECTIONS

1. Heat oil, butter, garlic, and shallots in a large skillet over medium heat. Sauté for 3-5 minutes, or until shallots get tender. Pour in the vodka in a swirling motion. Reduce the vodka by half (3 minutes or so). Add in the chicken stock and tomatoes. Stir slowly, and bring to a slight boil. Reduce heat to low, and allow sauce to simmer. Season with salt and pepper to taste.

2. While sauce is simmering, cook the penne pasta until al dente.

3. Return to skillet. Gradually, stir the cream into the sauce. Once sauce starts to bubble, remove it from the heat. Drain your pasta and dump pasta into sauce. Coat pasta with sauce and top with fresh parmesan and basil leaves.

4. Stir cream into sauce. When sauce returns to a bubble, remove it from heat. Drain pasta. Toss hot pasta with sauce and basil leaves. Serve with garlic (or crusty) bread for dipping. Enjoy!