

Pasta alla Vodka

Adapted slightly from Delish



Servings: 4

NOTE: It's important to save the pasta cooking water as some of it is used in the sauce.

1. In a large skillet over medium heat, melt butter. Add shallot and garlic and cook, stirring frequently, until softened, 4 to 5 minutes. Add tomato paste and red pepper flakes and cook, stirring frequently, until paste is coated shallots and garlic and is beginning to darken, 5 minutes.

2. Add vodka to pot and stir to incorporate, scraping up any browned bits from the bottom of the pot. Turn off heat.

3. Bring a large pot of salted water to a boil and cook pasta until al dente. Reserve 2 cups of pasta water before draining.

4. Return sauce to medium heat and add 1/4 cup of pasta water and heavy cream, stirring to combine. Add half the Parmesan and stir until melted. Turn off heat and stir in cooked pasta. Fold in remaining Parmesan, adding more pasta water (about a tablespoon at a time) if the sauce is looking dry. Season with salt if needed. Serve topped with more Parmesan and torn basil leaves.

- 3 tablespoons butter
- 1 large shallot, minced
- 2 cloves garlic, minced
- 1/2 cup tomato paste, do not use tomato sauce
- 1/2 teaspoon crushed red pepper flakes
- 2 tablespoons vodka
- kosher salt
- 1 pound pasta, such as penne or rigatoni
- 1/2 cup heavy cream
- 1/2 cup Parmigiano-Reggiano cheese, grated, plus more for serving
- 2 tablespoons basil, torn, for garnish

Per Serving (excluding unknown items): 647 Calories; 21g Fat (30.3% calories from fat); 17g Protein; 93g Carbohydrate; 5g Dietary Fiber; 57mg Cholesterol; 105mg Sodium; 8g Total Sugars; trace Vitamin D; 64mg Calcium; 5mg Iron; 637mg Potassium; 266mg Phosphorus. Exchanges: 71 Grain(Starch).

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