

Pasta Alla Vodka



Preparation time: 85 min

Difficulty: Easy

Ingredients

- Crushed red pepper flakes: $\frac{1}{4}$ – $\frac{1}{2}$ tsp
- Dried oregano: $1\frac{1}{2}$ tsp
- Fresh basil: 4 tbsp
- Freshly ground black pepper: to taste
- Garlic, minced: 3 cloves
- Grated Parmesan: $\frac{1}{2}$ C + more for serving
- Heavy cream: $\frac{1}{4}$ to 1 cup
- Kosher salt: to taste
- Medium onion, chopped to yield $2\frac{1}{2}$ cups: 1
- Olive oil: $\frac{1}{4}$ cup
- Pasta of your choice: 1 lb
- Toasted Breadcrumbs: for serving, optional
- Vodka: 1 cup

For this recipe we used:

Strained Tomatoes 1 box



Preparation

A Timeless Pasta Alla Vodka honors the versatility of our 100% Italian Strained Tomatoes in a dish even the pickiest of eaters will adore. Velvety and fresh - our strained tomatoes are unparalleled in flavor-paired with cream and a dash of vodka, sprinkled with Italian seasoning and cooked al dente pasta for an elegant meal, in no time!

Method

1. Heat the olive oil in a large pan over medium heat, add the onions and garlic and cook for about 5 minutes until translucent. Add the red pepper flakes and dried oregano (if using) and cook for 1 minute more. Add the vodka and continue cooking until the mixture is reduced by half, about 5 minutes more.
2. Add the Pomi Strained Tomatoes and 2 teaspoons salt and a pinch of black pepper. Cover the pan with a tight-fitting lid and simmer for $1\frac{1}{2}$ hours.
3. When vodka sauce is about 20 minutes away from being done, cook the pasta according to the package directions.
4. Blend the vodka sauce until smooth and stir in the heavy cream and parmesan.
5. Toss the noodles in the sauce and serve with fresh basil, extra parmesan, and toast breadcrumbs.