

## Sunday Vodka Sauce



**Preparation time:** 30 min

**Difficulty:** Easy

## Ingredients

- Butter: 3 tbsp
- Crushed red pepper flakes: 1 tsp
- Garlic: 4 tsp
- Heavy cream: 1 cup
- Parmesan cheese, grated: 1 cup
- Penne pasta: 8 oz
- Salt and pepper: To taste
- Vodka: 1/4 cup

## For this recipe we used:

Crushed Tomatoes with Basil 13.8 oz



## Preparation

**Every #SaucySunday starts with Pomi. This Creamy Tomato Pasta is made simple and saucy in celebration of Italy's summer holiday, Ferragosto.**

Directions:

1. Cook the pasta in salted boiling water according to package directions. Undercook it slightly as it will become more cooked during the mixing process

While the pasta is cooking, prepare the sauce.

2. Melt the butter in a large pan over medium heat. Add the garlic and red pepper flakes and cook for 20 seconds.

3. Pour the Pomi Crushed Tomatoes with Basil into the pan. Wait 5 minutes before adding the vodka.

4. Add the vodka to the pan. Simmer the sauce for 7 minutes over medium low heat.

5. Stir in the heavy cream and parmesan cheese and simmer for another 5 minutes or until thickened. Season the sauce with salt and pepper to taste.

6. Pour the sauce over the pasta and toss to coat. Add more parmesan cheese and red pepper flakes to taste --- then serve and enjoy!

Pro Tip - this ends up being a lot of sauce for 8 oz but we love our pasta extra saucy