

Rigatoni with Vodka Sauce

By Audrey Plant

Ingredients

2 tablespoons extra-virgin olive oil
2 tablespoons unsalted butter
4 shallots, minced
5 cloves garlic, minced
8 ounces tomato paste
¼ teaspoon red pepper flakes
3 tablespoons vodka
1 can (24 ounces) crushed tomatoes
1 pint heavy cream
3 teaspoons kosher salt
1 teaspoon black pepper
½ cup grated Parmigiano Reggiano, extra for topping
2 tablespoons fresh flat leaf parsley, roughly chopped
2 boxes rigatoni pasta

Instructions

1. In a large skillet over medium heat, preheat with olive oil and butter. Add shallots and garlic and saute for 2-3 minutes. Add tomato paste and red pepper flakes, cook through for another 2 minutes.
2. Add vodka to deglaze the pan, scraping the brown bits off the bottom of the skillet. Add crushed tomatoes and simmer on low heat for 10 minutes.
3. Stir in heavy cream, salt, and pepper. Sauce will thicken and be a pale orange color. Stir Parmigiano Reggiano cheese.
4. Cook Rigatoni pasta al dente, according to package directions.
5. Add cooked Rigatoni pasta(2 boxes) directly to the large skillet. Gently fold sauce over pasta until completely coated. Sprinkle it with fresh parsley and cheese, and serve immediately.

Notes:

1. Recipe makes a large amount of sauce, you can split the recipe in half.
2. Cooking pasta al dente: Cook pasta according to the lowest minute recommended.
 - a. For example: Boil for 8-10 minutes. 8 minutes is generally al dente.
3. This recipe calls for more tomato than usual, I like it and the simmering of the tomatoes intensifies the flavor even more.