



INGREDIENTS

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1 package of Penne Rigate
3 TBSP of olive oil
2 finely chopped shallots
2 whole Crushed garlic cloves
1 TSP of pepper flakes
3 TBSP of tomato paste
2 TBSP of water
150 MI. of Vodka
Kosher salt & pepper for seasoning
2 -3 TBSP of Mascarpone cheese
¼ cup of chopped fresh parsley



PENNE ALLA VODKA

By Caterina Romano's Kitchen

DIRECTIONS

1. Bring a large saucepan of salted water to boil.
2. Heat the olive oil in a frying pan over medium-high heat.
3. Add the shallots, chili and crushed whole garlic. Sauté for 2-3 minutes and the garlic is nicely colored. Remove the garlic and discard it.
4. Add the tomato paste and water. Mix and stir and cook for 2 minutes.
5. Add the vodka and tilt pan until the mixture lights up. Shake the pan slowly and carefully until the alcohol is dissipated and the flames subside.
6. Add the penne to the boiling water and cook for 2 minutes less than cooking instructions.
7. Season with salt & pepper
8. Add the pasta to the sauce along with two ladles of pasta water.
9. Thoroughly coat the pasta with the sauce and continue cooking for 2 more minutes.
10. Add the cheese and stir well until all the pasta is coated in the sauce.
11. Serve in plates with a sprinkle of fresh chopped parsley as an option.

ENJOY PENNE ALLA VODKA