

Penne a la Vodka

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Penne ala Vodka, has to be one of my favorite pasta dishes ever! Creamy pink sauce, pasta and a good piece of bread to soak up the sauce at the end of my meal, is always a happy time. This traditional classic has some variations. I certainly have my own and I'm going to share my recipe that I've use for over 10yrs now!

Serves: 4 Cook time: 30 minutes

- ¼ cup good olive oil
- 2½ cups chopped yellow onions (2 onions)
- 1 tablespoon minced garlic (3 cloves)
- ½ teaspoon red pepper flakes

- 1 cup vodka
- 2 (28-ounce) cans whole peeled plum tomatoes
- Kosher salt and freshly ground black pepper
- 1 lb of penne pasta
- 2 tablespoons chopped fresh basil leaves, plus extra for serving
- 1 cup heavy cream
- ½ cup freshly grated Parmesan cheese, plus extra for serving

In a large skillet over medium heat, add in oil. When hot add onion and garlic and cook, salt and pepper, stirring frequently, until softened, 3 to 4 minutes. Add chili flakes and let the aromatics of the chili get nice and toasty. Now gently place vodka into pan but be careful not to splatter or it will catch flame. Once into the pot let the alcohol cook out just 2 minutes or so. Now comes the heavy cream. This is going to cook another 10 minutes until nice a bubbly and the cream has reduced slightly. Now, basil and tomatoes. This will cook for 10 minutes. Stir constantly. Tomatoes will soften. With a whisk smash the whole tomatoes creating chunks. Add in parmesan cheese and cook for another 5 minutes. The sauce will become creamy and delicious. Taste and adjust salt and pepper. Cook your penne pasta ahead of time and add pasta into sauce. Toss and garnish with parmesan cheese and basil. If there's any crusty bread around make sure to grab a piece. Enjoy!