



PASTA ALLA VODKA

Serves: 2

Prep Time: 20 Mins

Not suited for children!

Ingredients:

- » 2 Tbsp butter
- » 1/2 small onion finely chopped
- » Pinch of Salt
- » 1/2 pack of Casarecce (200g)
- » 2 garlic cloves finely chopped or crushed
- » 1 tsp chilli flakes (more if you like spicy)
- » 2 Tablespoons tomato paste
- » 100ml double cream
- » 40 ml vodka
- » Grated parmesan and basil to serve

Steps:

1. Finley chop onion and garlic. Melt butter in frying pan and slowly cook onion till softened.
2. Cook pasta according to instructions and drain and keep a cup of the cooking water.
3. Add garlic, chilli flakes and salt to the onions and then stir in tomato paste.
4. Add vodka - 1/2 the pasta cooking water and simmer for 3-4 minutes.
5. Add pasta and cream and mix well. You can add more of the water if required.
6. Taste and season and serve with parmesan and basil.

